



# EMMENTHAL QUICHE WITH BACON



## QimiQ BENEFITS

- Quick and simple preparation
- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE SHORTCRUST PASTRY

**250 g** Wheat flour, plain

**130 g** Butter

**1** Egg(s)

Salt

### FOR THE FILLING

**250 g** QimiQ Classic

**20 g** Butter

**150 g** Onion(s), cut into strips

**150 g** Smoked bacon, cut into strips

**150 g** Mushrooms, sliced

**150 g** Bell pepper(s), finely diced

**1** Egg(s)

**2 tbsp** Parsley, finely chopped

Salt and pepper

Nutmeg

**200 g** Emmenthal cheese, grated

## METHOD

1. Preheat the oven to 400° F (conventional oven).
2. Make the pastry out of the flour, butter, egg and salt.
3. Whisk QimiQ Classic smooth.
4. For the filling: fry the onion, bacon, mushrooms and bell peppers in butter. Add QimiQ Classic and melt.
5. Stir the whisked egg into the warm mixture, season to taste and finish with the parsley.
6. Roll out the pastry and use to line a greased serving dish with a 1 inch high rim.
7. Pour in the filling and sprinkle with the grated cheese.
8. Place in the middle of the hot oven and bake for approx. 30 minutes, or until golden brown.