

Onion-Speck Quiche (for 4 persons)

Pastry: 200g puff pastry

Stuffing: 400g onions, sliced
1 table spoon butter
80g pancetta/speck, sliced in stripes
1 teaspoon chive, finely chopped
pepper
salt

Cast: 80ml milk
80ml cream
2 eggs
1 tablespoon parmesan, grated
pepper
salt

Other: butter for spreading the pan

- Prepare the puff pastry and let it rest covered for 15 minutes
- Stuffing: stew the onions with butter in a pan, add the pancetta/speck and let it stew all together. Add peppers, salt and chive.
- Preheat the oven on 180 degrees
- Mix all the ingredients for the cast
- Roll out the pastry thinly, spread the pan with butter and put the pastry in it
- Add the onion and speck stuffing , pour the cast and let it bake in the oven.

Cooking temperature: 180 degrees

Cooking time: 25-35 minutes

Recommendation:

- Before serving the Quiche let it rest for some minutes, so it is easier to portioning
- You can bake also several portion-tartlets

Variation:

- Quiche Lorraine: add also some Emmentaler cheese/Swiss cheese
- Leek Quiche: instead of the onions and speck you can use leek

