

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

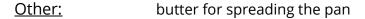
pepper salt

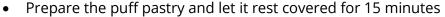
Cast: 80ml milk

80ml cream 2 eggs

1 tablespoon parmesan, grated

pepper salt





- 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.

<u>Cooking temperature:</u> 180 degrees <u>Cooking time:</u> 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

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