

QUICHE

OVERVIEW

01-033

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.175	100.00
Sugar	0.030	17.14
BAKELS BAKING POWDER	0.005	2.86
BAKELS MARGARINE SPECIAL	0.120	68.57
Egg Yolk	0.070	40.00
Cold water	0.010	5.71
BAKELS PESTO BASE	0.020	11.43
Total Weight: 0.430		

Group 2

Ingredient	KG	%
Bacon	0.250	-
All Purpose Cream	0.250	-
Whole Eggs	0.180	-
Egg Yolk	0.030	-
Cheese	0.120	-
Salt	-	-
Pepper	-	-
Total Weight: 0.830		

Yield: 1 quiche

METHOD

How to do it:

Base:

1. Sift flour, sugar and Bakels Baking Powder into a large bowl. Mix Bakels Margarine Special with the flour-sugar mixture.
2. Add egg yolk, water and Bakels Pesto Base. Do not over work, or the pastry will be tough.
3. Gather the pastry into a rough ball and turn on to a sheet of clingfilm. Lightly press the pastry in to round and slightly flatten. Wrap the pastry tightly and refrigerate for at least 1 hour.

Filling:

1. Cook bacon and drain using kitchen paper, mix purpose cream, whole eggs, egg yolk, cheese, salt and pepper, pour into the base and bake for 35 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Pies



FINISHED PRODUCT

Pie