

# 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