

Cheese and Spinach Quiche



Serves: 8

Preparation Time: 30 minutes

Cooking Time: 35 minutes

Ingredients:

Quiche mix:

200ml milk

150ml **Anchor Cooking Cream**

3 eggs

1/4 tspn salt

pepper to taste

stock powder to taste

Filling:

100g spinach, chopped and precooked

50g onions, chopped and precooked

100g **Mainland Egmont Shredded Cheese**

1/2 tspn basil pesto

20g roasted pine nuts (optional)

Dough:

350g short pastry

Method:

- Line a flan ring with the pastry and let rest for 30 minutes, before baking blind until lightly set.
- Add filling and whisk all ingredients of the quiche mix together, strain and pour over the filling. Bake at 170°C until golden brown and set. Serve warm with salad.



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