



COOKING PASSION SINCE 1877

Goat Cheese Quiche



Serves: 12 mini quiches

INGREDIENTS

3 red onions
2 tbsp oil
4 tbsp cranberries (dried)
100 ml tawny port or Marsala
Superiore
Sea salt
Freshly ground pepper
Butter for greasing
270 g puff **pastry** (from the chiller cabinet)
50 g goat's milk **Gouda**
140 g **goat's cheese** log
50 ml **cream**
2 large **eggs**
A little fresh parsley, chopped
Sea salt
50 g ibérico ham, wafer thin

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Wash, halve and finely slice the onions. Heat the oil in a pan. Sweat the onions in the oil. Add the cranberries and fortified wine and allow to reduce for eight minutes. Season with salt and pepper. Preheat the oven to 180 degrees on the CircoTherm® hot air setting. Grease small quiche pans and line them with the puff pastry. Those who prefer to serve one large tart can bake it in a large springform tin.

Grate the goat's milk Gouda and dice the goat's cheese log. Mix both cheeses with the cream and eggs. Season the mixture with salt, pepper and a little freshly chopped parsley. Slice the ham into strips.

Spread the onion and cranberry mixture over the puff pastry in the quiche pans. Pour in the goat's cheese cream and top it with the strips of ham. Bake the quiches at 180 degrees on the CircoTherm® hot air setting for 15 to 20 minutes until golden. Serve immediately.