



COOKING PASSION SINCE 1877

Green Quiche



Serves 4

INGREDIENTS

For the dough

220g **flour**
21g yeast
3 tbsp olive oil
1 **egg** yolk
1 tsp salt
100ml warm water

For the topping

200g **goat cream cheese**
200g **crème fraîche**
2 pears
150 oyster mushrooms
150g green asparagus
2 red onions
150g peas (defrosted)

For the pesto

1 bunch basil
50g **parmesan cheese**
50g **pine nuts**
2 garlic cloves
½ sea salt
100ml olive oil
Freshly ground black pepper

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

For the pesto:

Blend the ingredients in a blender until it's a smooth and even mash. Season with salt and pepper.

For the dough:

Mix yeast with 50ml water in a small container. Put the flour into a mixing bowl and make a small hollow in the centre. Sprinkle ½ tsp salt along the rim and place the egg yolk in the hollow. Add the yeast mix and leave to rest for five minutes until small bubbles form on the surface. Add the rest of the water, oil and half of the pesto and knead into a smooth dough. The dough is done when it no longer sticks to your fingers. If necessary, add flour. Place the bowl into the oven and leave for half an hour at dough proving setting 1. Remove from the oven and cover with a fresh tea towel.

For the quiche:

Place your NEFF baking stone on the wire at the low position and preheat the oven to 275°C.

Cut the mushrooms, onions and pears in stripes and halve the asparagus. Roll out the dough into a rectangular shape on the NEFF pizza tray. Add a layer of crème fraîche and sprinkle the cut vegetables all over the quiche. Add pieces of torn goat cheese. Move your quiche onto the pizza tray and bake for 8 minutes until it's crispy.

Just before serving, add more pesto and season with freshly ground black pepper.