

Goat’s Cheese Quiche with Baby Spinach and Carrots

40–50 Min

Ingredients 4 Portions

= Kotányi Produkte

1 pkg.	Ready-made quiche pastry
5	Eggs
250 ml	Whipping cream
140 g	Goat's cheese
1 tbsp.	Pine nuts
200 g	Baby carrots
1	Baby spinach, handful
2 tbsp.	Greek Herbs
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Preparation

1. Grease a quiche tin and line it with the pastry. Preheat the oven to 170 °C (392 °F).
2. Use a fork to prick holes in the base and bake for around 5 minutes. In a bowl, combine the egg, whipping cream, Kotányi Herbs and crumbled goat's cheese. Pour the mixture into the quiche tin.
3. Wash the carrots and halve them lengthways. Wash the spinach.
4. Distribute the carrots, so that everything is well covered by the mixture. Season with sea salt and ground pepper.
5. Bake the quiche for 45 minutes at 170 °C (338 °F) using the fan setting.
6. Slice the quiche, serve on plates and enjoy.