



Goat's Cheese Quiche with Baby Spinach and Carrots

⌚ 40–50 Min   

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.

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

