

# Quiche



## Ingredients

## Directions

### Quiche Pastry

#### Group One

- 50g Baking Powder
- 3000g Bakers Flour
- 40g Salt
- 60g Skim Milk Powder
- 1100g **Shortmax**

#### Group Two

- 1100g Water

### Quiche Custard

#### Group Three

- 2500g Milk
- 1500g Cream
- 2000g Eggs
- 15g Salt
- 5g Pepper

Blend Group 1 until crumbly.

Add the water and mix to a dough.

Whisk Group 3 together then allow to rest for 30 minutes.

#### PROCEDURE:

Roll the dough out to 3mm to 5mm thick then line the Quiche tins of foils placed on baking trays.

Place chosen fillings and cheese into lined tart shells then fill with Quiche Custard liquid from Group 3.

Remember not to overfill, as you have to get the Quiche into the oven without spilling.

#### BAKE:

Bake at 190 degrees Celsius for approximately 30 minutes.