



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER SAVOURY QUICHE

INGREDIENTS

Group Pastry

Ingredient

Cake flour

Salt

Creamy Yellow or White Margarine

Water

Rollex

KG

2.000

0.030

0.200

1.100

0.900

Total Weight: 4.230

Group Filling

Ingredient

Savoury Muffin Batter

Fresh Cream

Eggs (beaten)

Oil

Bacon Pieces

Grated Cheddar Cheese

KG

1.200

0.250

0.300

0.200

0.100

0.060

Total Weight: 2.110

METHOD

PASTRY

Mix all the ingredients for the Pastry (except for the Rollex) in a mixing bowl for 2 minutes on slow and then 6 minutes on fast. Roll out the dough and fold in the Rollex. Roll the dough out 5 times using a pastry sheeter. Refrigerate overnight. Once refrigerated overnight, line each foil tray with 0.150kg pastry.

FILLING

Weigh 0.100kg of Bacon pieces and 0.050kg of the grated cheese on to the base. Mix the Savoury Muffin Batter for 2 minutes on medium speed. Then add fresh cream, eggs and oil to the batter. Pour 0.300kg prepared savoury batter in each prepared base. Sprinkle the remaining 0.010kg grated cheese on top. Bake at 180°C for 25 minutes.