

SNACK QUICHE



USED BRESC PRODUCTS



Bresc Black Kalamata olives tapenade 1000g



Bresc Pesto di basilico 1000g



Bresc Sweet 'n sour Cherry tomatoes garlic parsley 1100g

INGREDIENTS

10 

- 10 sheets puff pastry
- 10 eggs
- 625 ml manufacturing cream
- 500g mixed cheeses (blue, goat's, Brie)
- 250g grated cheese
- 190g Bresc Pesto di basilico
- 125g Bresc Black Kalamata olive tapenade
- 30 Bresc Cherry tomatoes garlic parsley
- cress

PREPARATION METHOD

Place the sheets of puff pastry in small quiche tins and prick holes in the bottom with a fork. Spread the pesto on the bottom of the pastry. Mix the cream with the eggs and crumble the various cheeses into the mixture. Divide the cream-cheese mixture equally over the quiche tine and sprinkle the grated cheese on top. Bake the quiche at 160°C for 45 minutes. Allow the quiches to cool and cut into small wedges. Garnish the slices of quiche with the black olive tapenade, marinated cherry tomatoes and cress.