



Miniquiche with Goat Cheese and Tomatoes

Ingredients for 1 big Quiche-Form or several small Quiche-Forms

Dough:

200 g Flour , 100 g soft butter in pieces, 50 g water , ½ tea spoon salt, 15 cherry tomatoes, 200 g grated Gouda, 200 g fresh goat cheese, 3 eggs, 200 g whipped cream, ¼ tea spoon pepper , 2 pinches salt, 1 pinch nutmeg

Preparation

Dough:

Put all ingredient for the dough in a big bowl and knead until you have a smooth dough.

Put it in a greased Quiche-Form with an edge of 2 cm. Penetrate the dough with a fork and bake in the oven for 15 minutes.

Coating:

Mix the Gouda, the goat cheese, eggs, whipped cream, pepper, salt and nutmeg.

At the end of the pre-baking time of the dough put the mixture on the dough. Add the tomatoes and bake for another 35 minutes.

Baking temperature: **180°**

Baking time: **15 minutes pre-baking and 35 minutes until the Quiche is ready**

Quiche Lorraine

As a classical alternative you can cut 4 – 5 onions into cubes and fry them until they are glassy. Then fry 125 g bacon cubes with it and mix with the eggs. Instead of Gouda and goat cheese we use 200 g Emmentaler cheese.