

# Serrano Ham Quiche

with SunBlush® Tomato and Goats Cheese

## YOU WILL NEED

- 200g SunBlush® Tomatoes
- 20 IQF Goats Cheese Discs
- 5 Sliced Charcuti® Serrano Ham
- 250mL Chef's Brigade® Fresh Whole Liquid Egg
- 10g Fresh Parsley
- 10 Individual Pastry Cases

## PROCEDURE

1. Shred 1 slice of Charcuti® Serrano ham and place in the pastry case, forming a little nest
2. Add 2-3 SunBlush® tomatoes and a little fresh parsley
3. Mix equal quantities of whipping cream and Chef's Brigade® whole liquid egg mix
4. Pour over 50ml (or just enough to fill the case) of whole liquid egg mix



**SERVES 10**  
**APPROX 50min**

**Leathams**  
innovators in food

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5. Add 2 goats cheese discs
6. Bake for 10-12 minutes or until the quiche starts to souffle
7. Top with Charcuti® Serrano Ham and serve

