Tomato and cream cheese quiche



Consejo del chef

You can sprinkle some icing sugar on top of the Pavlovas before serving.

Raciones para 1

- ❑ 1 Pie dough
- ❑ Heirloom tomatoes
- ❑ 250 g Cream cheese
- ❑ 100 g Fresh goat cheese
- ❑ Almonds
- ❑ Basil
- ❑ Olive oil
- ❑ Salt

1. Grease a quiche mold with butter, place the dough, and prick with a fork. Place baking paper over the dough sheet and some dry chickpeas or similar, so the dough does not rise.
2. Bake for 15 minutes at 180ºC, remove the baking paper with chickpeas and bake again for 5-10 minutes more until the dough is golden brown and baked.
3. For the cheese mix, combine cream cheese with goat cheese, chopped almonds, and basil. Spread the mixture all over the dough.
4. Cut tomatoes into different size slices and place them on the top of the pie.
5. Add some oil all over the quiche, salt, pepper, and some basil leaves.

Chef's Notes

https://cookinglovers.teka.com/en/receta/quiche-tomate-y-queso-crema/