

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 180°C, 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/es/receta/quiche-tomate-y-queso-crema/>

COOKING
LOVERS 