

# Cherry tomatoes and caramelised onion quiche

COOKING  
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## Consejo del chef

Remove from the oven, garnish with the remaining cherry tomatoes and chives in the shape of tulips, and bake for 15 minutes more.

## Raciones para

<https://youtu.be/TgQgvTH2kyA>  
Caramelised onion

1 Short pastry sheet

Cooking cream

**250 gr**

**70 gr** Eggs

Pepper

Cherry tomatoes

**120 gr** Grated cheese

**100 gr** Salt

**6**

Cherry tomatoes

Basil leaves

- 1** Grease a quiche mould with olive oil, line it with the sheet of short pastry, and shape the base and sides. Trim away the excess of dough. Place parchment paper over the pastry and fill it with chickpeas. Bake at 190 °C for 15 minutes.
- 2** In a bowl, combine cream cheese with grated cheese, eggs, cream, salt, and pepper. Whisk until you have a smooth batter. Add red onion and cherry tomatoes, cut into quarters, and toss.
- 3** Pour in the baked base and cook again at the same temperature for 15 minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/quiche-de-cherrys-y-cebolla-caramelizada/>

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