

Cherry tomatoes and caramelised onion quiche

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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

Olive oil

1 Short pastry sheet

250 gr Cream cheese

Eggs

120 ml Cooking cream

70 gr Grated cheese

Salt

Pepper

120 gr Caramelised onion

100 gr Cherry tomatoes

6 Cherry tomatoes

Chives

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

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

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