

Quiche with Spinach and Goat Cheese



Lactofil Culinaire is excellent for the production of various kinds of sweets and savory snacks. It is a non sweetened Non Dairy Cream with a rich cream flavor. It can be used either in premium kitchen applications or in the patisserie for the preparation of cakes, mousses and dessert specialties.

Lactofil

Ingredients Quiche Dough

	Weight
Butter	0.500 kg
Salt	0.010 kg
Flour	1.000 kg
Water, Ice-cold	0.400 kg

Ingredients Filling

Onions, chopped	0.500 kg
Spinach, frozen or fresh	0.300 kg
Goat Cheese	0.500 kg
Vegetable Oil	0.050 kg

Ingredients Topping

Eggs	0.750 kg
Lactofil Culinaire	1.000 kg
Milk	0.500 kg
Salt, Pepper, Macis	To taste

1. For the dough mix Butter, Flour and Salt till you receive crumble. Add the cold water and just mix till the dough is combined. **Do not overmix!**
2. Roll out on 3 mm and place inside Tart form.
3. Fry Onions in Oil till tender and let drain off.
4. Place on the dough. Sprinkle with spinach and goat cheese.
5. For the Royal mix all ingredients together and fill inside.
6. Bake at 190° depending on size with good bottom heat.

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