



Miele

Quiche with chorizo, potato, haloumi and spring onion

By Miele

25 minutes, plus refrigeration time

Preparation Time

1 hour 10 minutes

Cooking Time

8 servings

Serves

INGREDIENTS

Sour cream pastry

200 g unsalted butter,
chilled and cut
into 1 cm cubes
250 g (1 ½ cups) plain flour
125 ml (½ cup) sour cream

Quiche

2 potatoes (250 g), peeled
and
cut into small 1 cm cubes
1 tbsp olive oil
150 g dried chorizo, cut into
1 cm cubes
250 ml (1 cup) cream
4 eggs
Salt flakes, to taste
200 g haloumi, coarsely
grated
3 spring onions, thinly
sliced

To serve

Green leafy salad

Miele accessories

Universal tray

METHOD

Sour cream pastry

1. Pulse the butter and flour in a food processor until the mixture resembles large breadcrumbs.
2. Add the sour cream and continue to pulse until just before the dough starts to incorporate into a ball.
3. Remove from the food processor and bring the mixture together using your hands on a floured benchtop.
4. Wrap the dough in cling wrap and refrigerate for 20 minutes.
5. Grease a 3 cm deep, 24 cm loose bottom tart tin.
6. Roll the pastry on a floured surface until large enough to line the prepared tin. Ease the pastry into the tin, press into the base and sides. Cover with cling wrap.
7. Chill in the fridge for 10 minutes, or until firm.

Quiche

1. Combine the potatoes with the olive oil and place on the baking tray.
2. Place into the oven on shelf level 2 and cook on Fan Plus at 200°C for 10 minutes, or until the potatoes are soft.
3. Add the chorizo to the tray and cook for an additional 10 minutes, or until the chorizo and potatoes are crisp. Remove from the oven.
4. Change the function to Intensive Bake at 150°C with a baking tray positioned on shelf level 1.
5. Place the cream, eggs and a pinch of salt in a bowl, mix until well combined.
6. Remove the tart case from the fridge and trim off excess pastry from the edge.
7. Evenly place the potato, chorizo, haloumi and spring onion onto the base. Pour in the egg mixture and place tart in the oven on the preheated baking tray.
8. Bake for 30 minutes, or until the filling is starting to set.
9. Change the oven function to Bottom Heat at 190°C and bake for a further 20 minutes, or until the base is crisp and the filling is golden and set.
10. Remove the quiche from the oven and place onto a wire rack to cool.

To serve

1. Slice the quiche into 8 pieces and serve with a green leafy salad.

Hints and tips

- We love this pastry recipe; make extra and keep in the freezer. Roll the pastry into a disk before storing in the freezer.
- This recipe is a great base to make different flavours of quiches, try ham and cheese, pumpkin and feta or onion and gruyere.