Quiche with Turkey lardinettes® and courgettes

20 min. + 30 to 35 min. in the oven

8 to 10 persons



Ingrediënten

- 125 g Turkey lardinettes®
- 1 sheet puff pastry
- 1 courgette
- 20 g butter
- Pepper & salt
- 2 dl cream
- 2 dl milk
- 4 eggs
- 1 eggs yolk
- 60 g grated cheese

Bereiding

Place the puff pastry into a cake tin covered with baking paper. Pierce this cake base with a fork. Bake without any filling in the oven at 200°C for 10 minutes.

Cut the courgette into pieces. Sauté the Turkey lardinettes® in some butter and add the courgette cubes. Season with pepper and salt. Place this mixture into the cake tin.

Mix the cream, milk, eggs, pepper and salt. Pour over the vegetables and the Turkey lardinettes® in the cake tin.

Sprinkle with grated cheese. Bake the quiche in an oven at 180°C for 30 to 35 minutes.

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