Turkey Bacon Quiche with Southern vegetables

20 min. + oven: ± 35 min.

8 to 10 persons

Ingrediënten

- 150 g Turkey Bacon
- 1 sheet puff pastry
- ¼ courgette
- ¼ aubergine
- 1 tomatoes
- 2 garlic cloves
- ½ red bell pepper
- 1 dl olive oil
- Pepper & salt
- 2 dl cream & 2 dl milk
- 4 eggs & 1 yolk
- 60 g grated Emmenthal cheese
- Mixed salad
- Bread croutons
- Good olive oil
- White wine vinegar

Bereiding

Place the puff pastry in a cake tin lined with baking paper. Pierce this base with a fork. Bake for 10 min. in an oven at 200°C.

Cut the courgettes, aubergines, bell pepper and the garlic into pieces.

Cut the Turkey Bacon into strips, fry in some olive oil and add the other vegetables.

Remove the seeds from the tomatoes, cut into pieces and add to the other vegetables. Season with pepper and salt. Place the vegetables into the cake tin.

Mix the cream, milk, eggs, pepper and salt. Put the mixture into the cake tin over the vegetables and the Turkey Bacon. Sprinkle with grated Emmenthal cheese.

Bake the quiche in an oven at 180°C for 30-35 min.

Serve the mixed salad with bread croutons.

Sprinkle the salad with oil and white wine vinegar.

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