

CRUSTLESS SPINACH, SQUASH AND SWEET POTATO QUICHE®



4
Servings

Spinach Quiche Batter

- 150 g Purple Carrot, Celery Root and Sesame Pain Cuisiné Croutons*
- 150 g Butternut, Acorn, or Pumpkin Squash
- 150 g Sweet Potatoes
- 30 g Extra Virgin Olive Oil
- 200 g Whole Eggs
- 40 g Egg Yolk
- 250 g Whole Milk
- 250 g Crème Fraiche
- 100 g Frozen Minced Spinach
- To Taste Sea Salt
- To Taste White Pepper
- To Taste Coriander
- To Taste Pumpkin Seeds, toasted
- To Taste Fresh Herbs

Instructions

- /// Cut and dry the Purple Carrot, Celery Root and Sesame Pain Cuisiné croutons in an oven at 250F/125C.
- /// Peel and cut the squash and sweet potatoes. Season, toss in olive oil, and oven roast until $\frac{3}{4}$ of the way cooked.
- /// Hand blend the eggs, milk, crème fraiche, and spinach together, and season well.
- /// Place the oven roasted vegetables and croutons in pre-buttered mold and cover with the quiche batter.
- /// Place in a 375F/190C oven until the custard set.

Assembly

- /// Brush the custard with olive oil and garnish with toasted pumpkin seeds and fresh herbs.

Creative Combinations for Crustless Quiches

- /// Spinach, Turmeric, and Garlic Pain Cuisiné with a Tomato Quiche Batter:
Replace the spinach by 100g of thick and well-seasoned tomato basil sauce.
- /// Sweet Potato, Curry and Flax Seed Pain Cuisiné with a Pumpkin Quiche Batter:
Replace the spinach by 100g of well-seasoned pumpkin puree.
- /// Olive, Hazelnut and Yuzu Pain Cuisiné with a Red Beet Quiche Batter:
Replace the spinach by 100g of beet juice and add oven roasted red beet pieces.
- /// Beet, Onion and Oat Groats Pain Cuisiné with a Goat Cheese Quiche Batter:
Replace the spinach by 100g of goat cheese pieces.