Quiche caprese



Ingredients

4

- 4 sheets puff pastry
- 2 dl cream
- 3 eggs
- 1 tomato
- 100 g Bresc Pesto di basilico
- 100 g Bresc Cherry tomatoes garlic parsley
- 100 g mozzarella chunks
- chervil

Preparation method

Arrange the sheets of puff pastry so that their tips overlap and roll them out. Place the puff pastry in the tins and prick holes in the bottom with a fork. Bake the puff pastry in the oven for 15 minutes at 180°C. Mix the cream, eggs, pesto di basilico, cherry tomatoes and mozzarella chunks together. Spoon the mixture into a tin and bake at 150°C for 45 minutes. Let the quiche to cool and remove it from the tin. Slice the quiche and heat it in the oven for 5 minutes at 180°C. Dice the tomato. Garnish with the diced tomatoes and a sprig of chervil.

Used bresc products



Bresc Pesto di basilico 1000g



Bresc Sweet 'n sour Cherry tomatoes garlic parsley 1100g

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