



**BOSCH**  
Invented for life



## Vegetable Cheese Quiche Tart

### Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 20 mins

Cooking Time: 45 mins

## Ingredients

### Filling:

- 5 whole eggs
- 5 egg yolks
- 500ml of double cream
- nutmeg
- rock salt
- sugar
- salt
- pepper
- 2 red onions
- 1 yellow zucchini
- 1 green zucchini
- 1 carrot
- 1 tablespoon of olive oil
- 1 tablespoon of minced garlic
- 1 cup of white wine

### Tart:

- 150g of butter
- 250g of plain flour
- salt
- sugar
- 1 egg
- 1 tablespoon of cold milk

### Toppings

- ½ cup of Parmesan cheese
- 200g of brown Shimeji mushrooms

## Methods

### 1. Tart

- Pour in butter and flour into the mixer bowl of the Bosch kitchen machine, turn to low speed. Add a pinch of salt and sugar then increase the speed slightly.
- Next add in the eggs slowly. Then add in the milk and increase the speed. Mix until a dough is formed.
- Remove the dough from the bowl and lightly knead it into a ball. Dust it with a little bit of flour while kneading. Next, wrap the dough with a cling film and let it rest in the fridge for at least half a day or overnight.
- With a rolling pin, flatten the dough to 1.5cm thickness. Layer the dough over the baking tray. Trim any excess dough.
- Poke the sides and the bottom of the dough with a fork to allow it to 'breathe'. Also hold the dough down with baking stones or beans while baking it in the oven.
- Bake it at 180°C for 30 minutes until a golden brown texture is achieved.