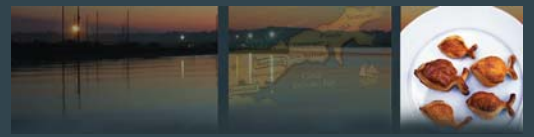


# Quiches



## Caramelized Onion and Gruyere Tarte

### Ingredients

ITEM#	AMT.	INGREDIENT
27005	2 each	Dough, tarte flambe
98126	4 oz	Spanish Onion, julian cut, caramelized
31891	1 tbl	Olive Oil
55065	4 oz	Gruyere Cheese, shredded
97627	2 tbl	Parsley, chopped
48260	12 oz	Liquid Egg
50180	12 oz	Cream
95569	4 oz	Slab Bacon, cut into 1/4" and rendered crisp

### Method

- *Render bacon until crisp, lay out on paper towel to remove grease, set aside*
- *Over high heat pan sear onions in olive oil until browned, set aside to cool*
- *In stainless steel bowl combine eggs, cream, parsley, salt and pepper, mix well*
- *Set dough into 8" pan and press down till dough has a 1" height*
- *Place bacon, onions and gruyere into dough and cover with liquid egg mixture*
- *Bake for 25 minutes at 375°, or until egg has set, let sit for 10 minutes*
- *Serve immediately*

# Quiches



## Roasted Tomato and Arugula Quiche

### Ingredients

ITEM#	AMT.	INGREDIENT
97627	2 tbl	Parsley, chopped
48260	12 oz	Liquid Egg
50180	12 oz	Cream
27005	2 each	Dough, tarte flambe
61860	4 oz	Crumbled Goat Cheese
79645	4 oz	Roasted Tomatoes
99535	2 oz	Arugula

### Method

- *In stainless steel bowl combine eggs, cream, parsley, salt and pepper, mix well*
- *Set dough into 8" pan and press down till dough has a 1" height*
- *Place tomatoes, arugula and goat cheese inside each crust and cover with egg mixture, mix lightly so ingredients are evenly distributed*
- *Bake for 25 minutes at 375°, or until egg has set, let sit for 10 minutes*
- *Serve immediately*

# Quiches



## Spinach and Artichoke Quiche

### Ingredients

ITEM#	AMT.	INGREDIENT
97627	2 tbl	Parsley, chopped
48260	12 oz	Liquid Egg
50180	12 oz	Cream
27005	2 each	Dough, tarte flambe
53805	4 oz	Manchego Cheese, shredded
98007	2 oz	Spinach, blanched
06355	4 oz	Artichoke Hearts, chopped
66885	2 tbl	Sun Dried Tomato, julian cut

### Method

- *In stainless steel bowl combine eggs, cream, parsley, salt and pepper, mix well*
- *Set dough into 8" pan and press down till dough has a 1" height*
- *Place cheese, artichoke hearts, sun dried tomato into dough and cover with egg mixture*
- *Bake for 25 minutes at 375°, or until egg has set, let sit for 10 minutes*
- *Serve immediately*