

# Herb and Goat Cheese Quiche



**Level: Medium**



Preparation time: *20 to 30 minutes*  
Cooking Time: *25 to 30 minutes at 180*

Servings: 6



## Ingredients:

### tools:

- Pre-Bought puff-pastry 1
- Gruyere 150 g
- Goat cheese 150 g
- Parmesan cheese 5 tablespoons
- Milk 100 ml
- Thick, light cream 5 tablespoons
- Eggs 2
- Salt 1 pinch
- Pepper a couple of pinches

## Cooking

- dish
- bowl
- roller
- whisk
- tablespoon
- fork
- knife
- balance
- oven

## **Instructions:**

- 1. First, preheat your oven.**
- 2. Secondly, make sure your hands are clean then, take your puff pastry and depending on the size of your dish, roll out the pastry to accommodate**
- 3. Place the pastry in your dish making sure there is crust on the edges of your dish. You can gently tap the bottom edges of the pastry to make sure it “sticks” to the dish.**
- 4. Next, with a fork make holes in the pastry.**
- 5. Take your bowl and break two eggs into it.**
- 6. Beat the eggs with a whisk until they are a light yellow.**
- 7. Add the cream and milk.**
- 8. Add the salt and pepper.**
- 9. After that, mix with a whisk or spoon.**
- 10. Put the gruyere in the dish along with the parmesan cheese.**
- 11. Next, slice your goat cheese and add it to the quiche.**
- 12. Pour the mixture in the bowl over the quiche.(you can use a fork to help spread the mixture everywhere)**
- 13. After you’re done, sprinkle on the herbs.**
- 14. Put the quiche in the oven.**
- 15. Wait until it’s ready.**
- 16. After 25 minutes, Eat and enjoy!**

**Serving suggestion: serve with fresh salad or tomatoes.**