

2020-04-30

Quiche with Savoury Pastry

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Recommended Citation

Griffin, James. A. ; (2020). *Quiche Recipe with Savoury Paste*. Dublin: Technological University Dublin.

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Master Classes with Master Baker James A. Griffin M.Sc. B.Sc.



**Freelance Master Baker, Third Level Lecturer, International Jury & Baking Demonstrator
President - Coupe du Monde de la Boulangerie, Paris 2016.**

Quiche on savoury pastry

32cm Cheese & Onion Quiche



Pastry Stage	Ingredients	Gr.	Method
#1	Plain flour Baking powder	300 2.5	Sieve the flour & baking powder together three times
#2	Butter	140	Rub the butter into stage #1
#3	Salt Water	2.5 120	Dissolve the salt in the water. Add stage#3 to the flour and butter stage #2 and gently mix to a dough. Wrap and chill 30 min in the fridge.
	Total	565g	
Liquid Filling	Ingredients	Gr	Method
#1	Double Cream	250	Weigh all ingredients
	Whole milk	250	Whisk well together
	Whole egg	175	Using a hand whisk
	Salt	5	
	Black pepper	1	
	Total	681g	
Filling Stage	Ingredients	Gr	Method
#1	White onion	300	Fry and reduce on a
	Red onion	300	frying pan
	Butter	50	Allow to cool
	Balsamic Vinegar	50	
	Salt	2.5	
	Black pepper	1.5	
	Gruyere cheese	60	
	Total	764g	

Processing details:

Details	Temp/Time	Instructions
Chilled pastry:		Pin out 3mm with a rolling pin and line the quiche dish. Dock well
Fermentation Time:	60 min.	Add the cooled filling stage and spread out evenly
Scaling Weight:	65g	Pour the liquid filling into the shape, sprinkle with more cheese
Intermediate Proof:	10-15 mins.	Place in the oven and bake
Baking Temperature:	190-195C	Bake for 45-50 min (If browning quickly, cover with parchment paper half way through the bake)

Further Details / Notes

You can use broccoli/courgettes/mushrooms/tomato/bacon/ham or any other fillings you like in the quiche

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