

# Snack tomatoes quiche



## Ingredients

- snack tomatoes
- 1 ready-rolled shortcrust pastry
- 2 eggs
- 150 ml milk
- 150 ml single cream
- 100g mozzarella cheese
- 30g melted butter
- 1 finely chopped onion
- salt and pepper, oregano and spices to taste

## Preparation

- butter a pie mold
- cover with the shortbread pastry and trim any excess on the sides
- prick the surface with a fork so that it doesn't swell when baking
- put some oven paper on top of the dough and fill with the dried chickpeas. Bake for 10 - 12 minutes at 200° C (392° F)
- while baking the base, finely chop the onion
- beat the milk, adding in the cream, eggs and mozzarella
- add the chopped onion, salt and spices to taste

- after baking the base for 10 - 12 minutes, remove from the oven and add the cream mixture and the tomatoes, distributing them throughout the quiche
- bake for around 30 minutes or until a toothpick comes out of the quiche clean
- leave to cool a little and serve while still warm or wait until cold

**Want to share your recipe with us?**

Write a message to [marie.legendre@syngenta.com](mailto:marie.legendre@syngenta.com)