



SPINACH & FETA QUICHE

Made with fresh spinach, tangy feta cheese, and a creamy blend of eggs and Creamline Dairy Liquid Blend, all together in a buttery puff pastry crust. Whether enjoyed hot or cold, it's sure to be a hit at any meal!



SERVES
6



PREP TIME
20 MINS



BAKE TIME
50 MINS



DIFFICULTY
MEDIUM



SCAN TO WATCH
THE RECIPE VIDEO

INGREDIENTS

Short crust pastry

- 1x 400g puff pastry, thawed

Quiche filling

- 150 g baby spinach
- 2 spring onions, sliced
- 2 feta cheese rounds, diced or broken into chunks
- 6 eggs
- 40 g parmesan cheese
- 3 cups Creamline Dairy Liquid Blend
- 1 tsp paprika
- ½ tsp salt
- ¼ tsp pepper

DIRECTIONS

1. Preheat oven to 180°C. Grease a 20cm round baking pan and set aside.
2. On a floured surface, roll out puff pastry, using the base of the pan, measure at least 3 cm away from the edge of the pan and cut out the pastry into a rectangle.
3. Using a rolling pin stretch the pastry 1cm wide on each side and line the prepared pan with the pastry. Cut the corners of the pastry, pinch and pull the pastry edges to create a wall. Let the edges hang slightly to prevent the egg mixture from dripping on the edges.
4. Fill the prepared pan with spinach, spring onions and parmesan cheese.
5. In a separate bowl, combine eggs, parmesan cheese, Creamline Dairy Liquid Blend, paprika, salt and pepper, beat until well combined.
6. Pour the egg mixture into the vegetable filling, leaving about a tablespoon on the egg mixture behind to brush the edges of the pastry before placing into the oven.
7. Place the quiche on a flat baking pan to catch the excess egg from dripping and bake for 45-50 minutes until golden. Remove from the oven and leave to cool for 30 minutes in the pan before removing from the pan. If the center is wobbly, return in the oven for a further 5 minutes.
8. Can be served warm or cold, as a main dish or with a side salad.



PRO TIP

This recipe can be made in a muffin pan to create individual mini quiches, bake for 20 minutes. The recipe can also be adapted by adding in ham, tomatoes etc.