



Elvea, festa all'italiana

Spinach and goat cheese quiche



Ingredients for 4 Persons

1 sheet	puff pastry
1 can	ELVEA Pomo e Legumi
600 g	diepvries spinazie
5	eggs
200 ml	cream
	grated cheese
2 cloves	garlic
1 tablespoon	olive oil
	nootmuskaat
	pepper
	goat cheese
	salt

Preparation

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1. Fry the garlic cloves in a pan with a little olive oil
2. Add the spinach and cook for 4-5 minutes
3. Add 200ml of cream and the goat cheese (or just the cream)
4. Season with salt, pepper and nutmeg to taste. Turn off the heat and set aside
5. Place the shortcrust or puff pastry in a pie tin
6. Prick the pastry with a fork and spread tomato paste on the bottom of the tart
7. Mix the eggs with the spinach and pour the mixture into the tin
8. Add grated mozzarella on top
9. Bake for 30-40 minutes in a preheated oven at 180 degrees (depending on your oven)
10. Enjoy!

Recept info: Simply Morane

