



Potato Quiche

Yields 1 Egg portion

A classic savoury recipe with a braided twist!



Portions	Level	Costing
1	Medium	Rs 120*



Quiche Dough

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	93 G
CASTOR SUGAR	1/2 + 1/4 TSP
SALT	1/8 TSP + A PINCH
SALTED BUTTER (COLD)	55 G
EGG YOLK	7 G
WATER (COLD)	19 G

Equipment Used	Oven Temperatures
BOWLS	OTG
10 CM ROUND RING	180C UPPER ROD + LOWER ROD + FAN
CLING WRAP	DECK OVEN
ROLLING PIN	180C UPPER ROD
BAKING TRAY	180C LOWER ROD
TOOTHPICK/FORK	UNOX
SCALE	150C, FAN SPEED-1, HUMIDITY-0,
KNIFE/ XACTO KNIFE	
BUTTERPAPER	



Quiche Dough

Method

1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan).
2. In a bowl, sift together flour, sugar and salt. Next add in the butter and rub it with flour using your fingertips to get a sandy texture.
3. Now add in water and combine the dough. Lastly add in egg yolk to the dough and combine everything together.
4. Cling wrap the dough and keep it in the refrigerator for 20 - 25 minutes.
5. Once out of the refrigerator, roll the dough in between two butterpapers to 3 mm thickness. Now using a 10 cm round ring, cut out a circle for the base of the quiche.
6. On a line baking tray, place the 10 cm round ring and then place the cut out base in it. Press it a little around the edges and keep aside.
7. For making the braid, roll the dough again to 3 mm thickness and then cut out three strips of width 1 cm.
8. Now make a braid using the strips, sticking them with some water. It should be 30 cm long. Place the braid inside the ring and press a little around the edges so that it sticks properly.
9. Lastly dock the quiche shell and blind bake using a rice pouch at 180°C (OTG mode: upper rod + lower rod + fan) for about 25 - 30 minutes.

Making Cost - Rs 35*



Quiche Filling

Ingredients and Equipments

INGREDIENTS	QUANTITY
FULL FAT MILK	30 G
AMUL FRESH CREAM (FOR SOUR CREAM)	40 G
APPLE CIDER VINEGAR (FOR SOUR CREAM)	1 + 1/2 TSP
EGG YOLK	15 G
SALT	1/4 TSP
GARLIC POWDER	1 TSP
OREGANO	1/4 TSP
ROSEMARY	1/4 TSP
SALTED BUTTER	8 G
ONION (CHOPPED)	20 G
GREEN CAPSICUM (CHOPPED)	20 G

Equipment Used

INDUCTION

SAUCEPAN

BOWLS & SPOONS

SPATULA



Quiche Filling

Method

1. In a small bowl, mix fresh cream and apple cider vinegar together to make sour cream. Keep aside.
2. In a saucepan, add butter and saute onion for 1 - 2 minutes. Now add in capsicum saute for another 3 - 4 minutes. Take out in a bowl and keep aside.
3. In a new saucepan, take milk and egg yolk together. Cook it for 2 - 3 minutes. Make sure that it is not very thick. Now add sour cream to it and cook. It should be flowy.
4. Lastly add in salt, oregano, rosemary, garlic powder and mix. Transfer it in a bowl and keep aside.

Making Cost - Rs 50*



Quiche Assembly & Bake

Ingredients and Equipments

INGREDIENTS	QUANTITY
CHEDDAR CHEESE (GRATED)	30 G
POTATOES (THINLY SLICED IN HALF MOON SHAPE)	25 G
EGG WASH	FOR BRUSHING

Equipment Used	Oven Temperatures
BOWLS & SPOONS	OTG
PASTRY BRUSH	175C UPPER ROD + LOWER ROD + FAN
	DECK OVEN
	175C UPPER ROD
	175C LOWER ROD
	UNOX
	145C, FAN SPEED-1, HUMIDITY-0,



Quiche Assembly & Bake

Method

1. Demould the baked quiche and then add in sauted veggies to it.
2. Now pour milk and cream mixture on top of the veggies. Sprinkle some grated cheddar cheese over it.
3. Lastly place sliced potatoes in a clockwise direction on the top and cover with a thin layer of milk and cream mixture.
4. Brush some egg wash on the sides of the shell and bake again at 175°C (OTG mode: upper rod + lower rod + fan) for around 5 - 7 minutes.

Making Cost - Rs 35*

Chef's note: Egg wash on the shell gives a nice golden brown color and shine to the shell.