



Making your own vegetable quiche with cheese and bacon



Ingredients

- Puff pastry (from freezer)
- 250 grams of bacon strips
- 2 garlic cloves
- 1 red onion
- 1 red pepper
- 1 courgette
- 3 eggs
- 125 millilitre crème fraîche
- 250 gram grated Henri Willig coconut cheese
- pepper and possibly some provincial herbs

Preparation vegetable quiche

Discover the perfect recipe for a delicious vegetable quiche with the unique flavour of Henri Willig coconut cheese. Packed with fresh vegetables, this quiche offers a great combination of flavours and textures. Whether you are planning brunch, lunch or a tasty main course, this vegetable quiche is a fantastic choice. Easy to make, nutritious and suitable for everyone - even if you want a vegetarian version without bacon. Follow our recipe step by step and make this delicious quiche yourself with lots of vegetables, bacon and, of course, the delicious Henri Willig coconut cheese!

Preparation

- 1: Preheat the oven to 180 degrees
- 2: Grease the baking tin.
- 3: Cut the pepper, courgette, red onion into small pieces.
- 4: Squeeze the garlic.
- 5: Grate the Henri Willig coconut cheese.
- 6: Fry the bacon until nice and crispy. Then add the vegetables and garlic.
- 7: Mix the eggs, crème fraîche and 1/3 of the cheese together and add some pepper and possibly some herbs.
- 8: Let the puff pastry thaw for a while.
- 9: Line the baking tin with puff pastry.
- 10: Add the mixture of vegetables and bacon. Pour in the egg mixture
- 11: Cover with the rest of the cheese.
- 12: Place the baking tin in the preheated oven for 45 minutes.
- 13: And serve immediately or let it cool, because even cold this quiche is nutritious and delicious.

Ready to make your own quiche with vegetables, bacon and cheese?

Enjoy your homemade vegetable quiche, rich in fresh ingredients! You can put this quiche on the table anytime and it tastes delicious both hot and cold. Order the required Henri Willig coconut cheese and cheese grater in our webshop



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for the ultimate taste experience. Enjoy your meal!
