



De Eeuwige Jeugd  
Bullebak

Tripel | 7,7% | Netherlands

Over 18's only

# Goat's cheese quiche

By Arvid Bergström

Time: 50 minutes

Serves: 6 - 10

## Ingredients

- 350 grams savoury pie or puff pastry dough
- 20 grams of butter
- 1 courgette, cut into small cubes
- 1/2 leek, cut into rings
- 2 eggs
- 100 ml of whole milk
- 50 ml of whipped cream
- 5 grams of parsley
- Salt and black pepper
- 150 grams of soft goat's cheese

## Method

- Preheat the oven to 180 degrees Celsius.
- Place a sheet of baking paper around 20cm in diameter and grease the edge with a little butter. Line the shape with the dough.
- Place a sheet of parchment paper on top of the dough and put 150 grams of dried beans or baking beads on top. Note that the dough does not rise.
- Bake the dough base for 10 minutes in the oven.
- Remove the mould from the oven and remove the beans and the top layer of baking paper.
- While the base is in the oven, melt the butter in a frying pan. Fry the sliced courgette and leeks for 5 minutes. Add a 10ml splash of beer - preferably a triple.
- Beat the eggs in a bowl and add the milk and cream along with some salt and pepper. Stir this mixture together.
- Dish the vegetables out over the bottom, layer the goat's cheese on top and pour the egg mixture over it.
- Bake the quiche in the preheated oven for 30 minutes until it has solidified.
- Serve with De Eeuwige Jeugd Bullebak.

