



Bacon quiche

INGREDIENTS

- 1 shortbread pastry package
- 150g carved up bacon
- 2 eggs
- 1 handful of raisins
- 1 tablespoon caramelized onions
- 175g hard-cured manchego cheese D.O. (raw milk)
- 300ml cream

PREPARATION

Form a mold with shortbread pastry. Put it into the paper with some vegetables to cook in the oven during 10 minutes. In that way the dough rises upwards.

In a bowl blend cheese, eggs, cream and onion and add the raisins with bacon.

Pour into the mold where the pasta is cooked and bake at 200° for 35 minutes.

