



Honey Mustard Caprese Quiche

Ingredients

for the pie crust:

500 gr all-purpose flour

250 gr butter, cubed

2 tablespoons poppy seeds

Water

Salt

For the filling

Fresh basil

1 1/2 cups fresh cherry tomatoes, chopped

7 ounces fresh mozzarella cheese, cubed

1 cup cream

4 free range eggs, beaten

1/3 cup Memories of Patagonia Honey Mustard Sauce

Salt and Pepper

Directions

Preheat the oven to 350 degrees F (175 degrees C)

Process the flour with the butter cold cubes.

Add as much water as necessary and keep on processing.

Last, add the poppy seeds. Let the crust cool in the fridge.

On a floured surface, roll into a large rectangle.

Press into a greased pie crust and Precook in the oven for 10 minutes. Mix the cherry tomatoes, the cream, the eggs and the Memories of Patagonia Honey Mustard Sauce. Season with salt and pepper. Stir in the basil leaves.

Pour the mixture into the precook pie crust. Bake for

15 minutes at 450 degrees F