

Roquefort quiche *(Cheese main dishes)*



Preparation

Roll out the pastry in a round baking tin or quiche dish of your preferred size. Beat the eggs with the cream, a pinch of salt, pepper and Roquefort cheese paste. Cut the Roquefort cheese into cubes and arrange them on the pastry along with the pieces of lard. Pour the egg and cream mixture over the cheese and pancetta cubes and bake at 200 °C for 40 minutes. Serve warm.

Tips

For this quiche recipe you might use pieces of lard, but you could equally well use pancetta.

Trivia

Roquefort quiche, as the name suggests, is a recipe of French origin, from Provence.

Information

Preparation 15 minutes

Total Time 40 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Shortcrust pastry

Eggs 3 units

Fresh cream 150 millilitres

Pancetta 50 grams

Roquefort cheese 100 grams

Roquefort cheese paste 10 grams

Salt

Pepper