

Tomato Mozzarella Quiche



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 4 Large Eggs
- 1 Cup Heavy Cream
- 2 Tomatoes, cored and sliced
- 2 Cups grated mozzarella cheese
- 20 fresh basil leaves, finely chopped
- salt and pepper, to taste
- [Flourish Pie Crust](#)

Instructions

1. Preheat oven to 350°F.
2. Lay the sheet of pie dough over a 9-inch pie pan, pressing the dough gently into the crimped edges. Cut away any excess dough so the dough is level with the top of the pan.
3. Prick the base of the pastry with a fork.
4. Lay half the sliced tomatoes evenly over the pastry. Scatter half the cheese and chopped basil over the tomatoes. Repeat with the rest of the tomatoes, cheese, and basil.
5. Mix the eggs and cream together and season with salt and pepper to taste.
6. Pour carefully over the other ingredients in the pastry shell, leaving a little space for the mixture to rise slightly in the oven.
7. Bake in the oven for 40-45 minutes or until the egg mixture is cooked and set.

We're here to help: flourish-flour.com