



Crazy Recipes

Crinkle quiche

WITH AVIKO PREMIUM
TURBO CRINKLE FRIES

serves 10

ingredients

600 g	Aviko Premium Turbo crinkle fries	6	Eggs
450 g	Puff pastry	250 g	Crème fraîche
200 g	Emmental cheese, grated	250 g	Cherry tomatoes
		4 sprigs	Fresh thyme, leaves only

preparation

Preheat the oven to 180°C. Grease the quiche tin and line it with the puff pastry. Cut off the excess dough along the rim. Put a piece of greaseproof paper slightly larger than the baking mould over the dough and fill the tin with baking beads or beans. Bake the bottom for 10 minutes until it is cooked. Beat the eggs with the crème fraîche and nutmeg and then add the cheese and thyme. Follow the instructions on the packaging to prepare the chips. Fill the quiche bottom with the chips and cherry tomatoes and pour in the egg and cheese mixture. Bake the quiche in the middle of the oven for approximately 20 minutes until golden brown and cooked. Remove it from the oven and leave it to cool on a rack for 10 minutes.

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