

Classic Quiche Lorraine and Onion Relish



Standard:

Taste the product for flavour, seasoning and texture.
 Make sure the egg mix is not over cooked.
 The quiche needs to be well seasoned.

Food Safety Tips:

Wash your hands before and during the making of this recipe.
 Use the correct coloured chopping board.
 When tasting, use a jug with hot water and a clean spoon.
 Use food-handling gloves when handling food.
 Sanitise all work surfaces when finished.
 Keep food covered at all times and refrigerate when needed.

| Ingredients: | | | | Produces: | 400 serve |
|---------------------|-------------|------|---|-------------|-----------|
| | | | | Scaled: | 55 serve |
| Production Qty. | Scaled Qty. | Unit | Item | Sub-Recipe? | |
| 30 | 4.125 kg | | Eggs Whole Pulp 10 kg or use fresh Eggs | | |
| 30 | 4.125 l | | Milk - 2 Litre Standard | | |
| 8 | 1.1 kg | | Cheese - Economy Grated 5 Kg bag | | |
| 100 | 13.75 g | | White Pepper | | |
| 100 | 13.75 g | | Salt | | |
| 10 | 1.375 kg | | Pastry Savoury | | |
| 8 | 1.1 kg | | Veg - Onions Fresh per bag (JUMBO) | | |
| 4,000 | 550 g | | Ham - Sliced sandwich Ham 4 x 4 | | |
| 7 | 0.9625 kg | | Veg - Onions Fresh per bag (JUMBO) | | |
| 500 | 68.75 g | | Veg - Tomato Paste A10 | | |
| 600 | 82.5 ml | | Vinegar Malt 5 litres | | |
| 600 | 82.5 ml | | Sauce - Soy 5 Litre | | |
| 1,000 | 137.5 g | | Sugar - Brown 4kg | | |
| 8 | 1.1 l | | Water | | |
| 1,200 | 165 g | | Flour Bakers - 20 kg | | |

Method:

Mix the egg, milk, 3/4 of the cheese, salt and pepper together. Set aside.

Finely dice the onion and ham.

Grease baking trays and line with pastry.

Pour the egg mixture on top.

Sprinkle the onions and ham into the egg mix.

Add more cheese on top.

Place in oven to cook slowly at 170 degrees for 20-30 minutes or until cooked (check the base is cooked).

TO MAKE THE RELISH:

Place the sliced onions in a pot with a little butter.

Cook until brown over low heat (may take 1/2 hour).

Add water, soy sauce and tomato paste.

Make a paste, in a separate container, with the flour and some water (white wash). Mix until smooth.

Add white wash mixture to the onions a little at a time and cook it out. This mixture needs to be thick, if too thin, add more white wash.

Add sugar and vinegar to taste like sweet and sour.

Season with salt.

Pour into trays and cool down, ready for service.