

**Macphie Quiche Mix** is a quick and simple way to make a top quality freeze/thaw stable firm filling for quiches and savoury egg flans. The basic filling can be used with bacon, cheese, mushrooms, broccoli, asparagus, cauliflower and stilton, smoked fish, peppers, tomatoes, etc. Add seasoning to taste.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Macphie Quiche Mix</b>	1.000	2	4	<ul style="list-style-type: none"> <li>• Add the <b>Macphie Quiche Mix</b> to the cold water and blend together with a whisk on slow speed. Scrape down.</li> <li>• Whisk for 3 minutes on middle speed.</li> <li>• Allow to stand for 15 minutes and whisk again for a few seconds before using the basic filling in prepared short pastry cases or pastry lined baking trays.</li> <li>• Additional fillings should be placed in the pastry case/lined baking trays before the basic filling is added, decoration may then be sprinkled over the surface.</li> <li>• Oven Conditions: Temperature 205°C (400°F).</li> <li>• Baking Time: Approximately 25 minutes for a 15cm (6") quiche. Approximately 45 minutes for a 76cm x 46cm (30" x 18") tray.</li> </ul>
Cold Water	4.000	9	0	
Seasoning - As desired				
<b>Total</b>	<b>5.000</b>	<b>11</b>	<b>4</b>	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.