

Quiche with sweet potato, spinach and endive



Ingredients

500 g Ardo Sweet potato purée

600 g Ardo Foglia spinach

100 g Ardo Onion cubes

300 g Ardo Endive

250 ml Cream

5 eggs

50 g butter

Shortcrust pastry

paprika powder

salt and pepper

Preparation

1. Steam the Foglia spinach and the endive for about 5 minutes until thawed.
2. Cook the onion cubes in the butter, add the spinach and endive, allow to simmer briefly and season with salt and pepper.
3. Defrost the sweet potatoes purée, mix with the cream and eggs. Season with salt, pepper and paprika powder.
4. Cover the tin with the shortcrust pastry dough.
5. Fill with the spinach and endive mixture.
6. Pour the sweet potato filling over and bake in the oven at 180°C for 25-30 minutes.

Allergens

Egg

Gluten

Lactose



We preserve nature's gifts