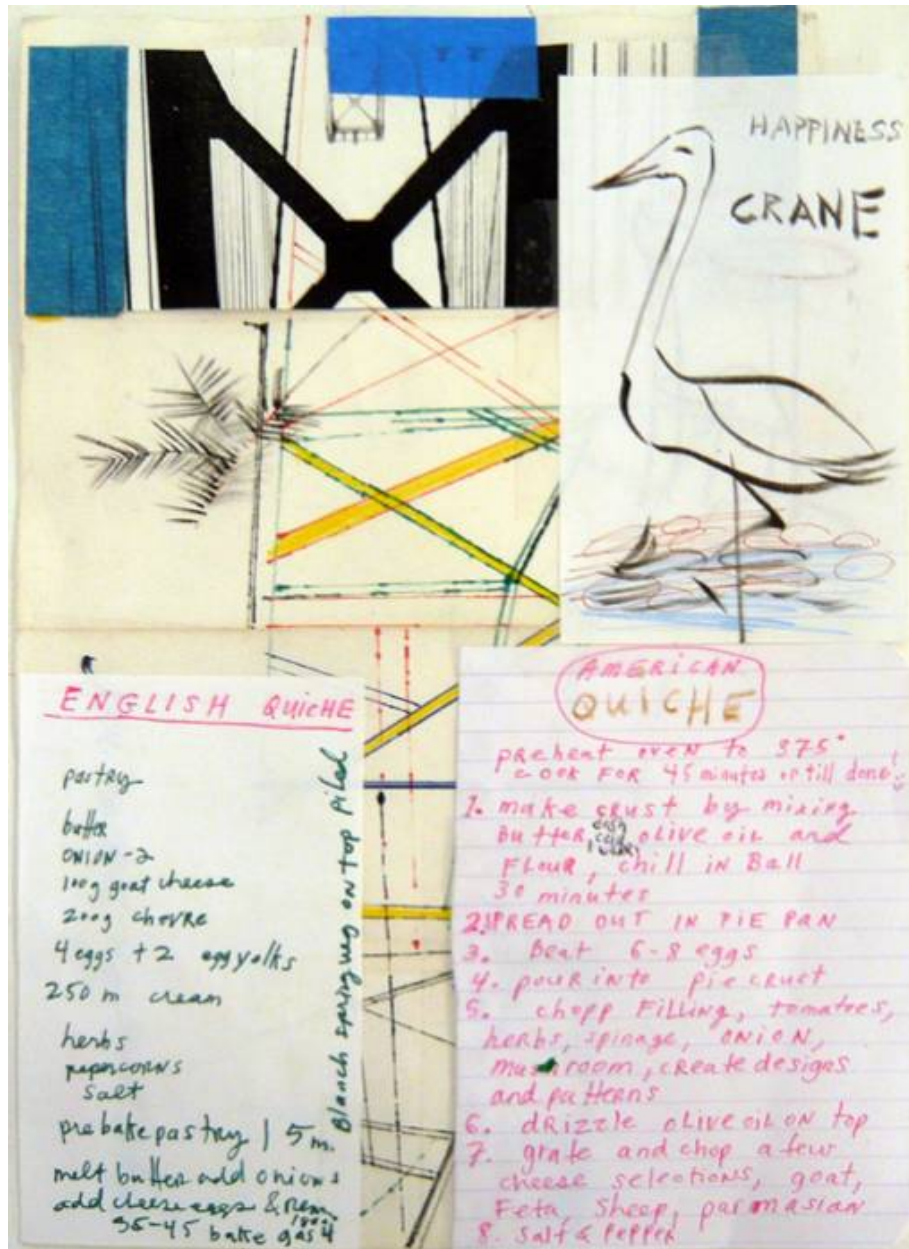


SEARS·PEYTON GALLERY
 NEW YORK·LOS ANGELES



ENGLISH QUICHE

pastry
 butter
 ONION - 2
 100g goat cheese
 200g cheddar
 4 eggs + 2 egg yolks
 250 ml cream
 herbs
 paprika
 salt
 pre bake pastry | 5 min
 melt butter add onions
 add cheese eggs & cream
 35-45 bake gas 4

blanch spring onions on top of lid

AMERICAN QUICHE

preheat oven to 375°
 cook for 45 minutes until done

1. make crust by mixing butter, olive oil and flour, chill in Ball 30 minutes
2. SPREAD OUT IN PIE PAN
3. Beat 6-8 eggs
4. pour into pie crust
5. chop filling, tomatoes, herbs, spinach, onion, mushroom, create designs and patterns
6. drizzle olive oil on top
7. grate and chop a few cheese selections, goat, Feta, sheep, parmesian
8. salt & pepper