

# MINI QUICHE WITH MARINATED CUCUMBER



SERVES  
9 - 12



METHOD  
BAKE



MINUTES  
35



DIFFICULTY  
2/10



## Makes 9 - 12

Mini Quiches

### Topping

¼ English Cucumber Thinly Sliced Salt

3 tsp White Rice Vinegar

2 tsp Sugar

½ tsp Chopped Mint

½ tsp Chopped Dill

### For Crustless Quiche

3 Eggs

Salt & Pepper

½ tsp Ground Cumin

½ cup (80ml) Heavy Cream

½ cup (15g) Grated Parmesan Cheese

1 tsp Chopped Dill

Place cucumber slices in a colander and sprinkle with ½ tsp salt.

Let rest for 30 minutes to release water.

In a bowl, whisk vinegar with sugar until dissolved.

Add finely chopped mint, dill, and thinly sliced cucumbers and stir together gently.

Cover and refrigerate until ready to use.

In a bowl, beat together 3 eggs with a pinch of salt and pepper.

Mix in cumin, heavy cream, parmesan, and dill.

Fill the Amuse Bouche molds with the egg mixture.

Place in oven at 375° F and bake for 15 minutes until puffed up.

Let cool.

When ready to serve, top with marinated cucumber, and a small dollop of creme fraiche.

Finish with a few roe eggs or a small piece of smoked salmon and a tiny mint leaf.

ENJOY!

