



Hela Spice Singapore Pte Ltd

Sauerkraut Apple and Bacon Quiche



| Ingredients | Quantity |
|-----------------------------------|--------------|
| Hengstenberg Sauerkraut (Drained) | 400 g |
| All-Purpose Flour | 200 g |
| Heavy Cream | 200 ml |
| Dry White Wine | 150 ml |
| Butter | 130 g |
| Grated Cheese | 100 g |
| Bacon | 70 g |
| Eggs | 6 |
| Hela Juniper Berries | 2 |
| Salt (Divided) | 1 tsp |
| White Onion | 1 |
| Apple | 1 |
| Hela Bay Leaf | 1 |
| Hela Caraway Seeds | 0.5 tsp |
| Hela Nutmeg Ground | 0.5 tsp |
| Hela Pepper Black Ground | 0.25 tsp |
| Butter | For greasing |
| Crème Fraiche | optional |

Preparation:

1. Mix flour and salt then transfer to a work surface, form into a mound. Create a cavity in the center and crack egg into cavity. Cut butter into chunks and distribute on top of flour, and then cut into dough using a dough scraper. Use hands to thoroughly incorporate ingredients into uniform dough. Press into a flat disc. Wrap dough in plastic wrap and place in the fridge for approximate 30 minutes.
2. Finely dice onion. Core apple and cut into thin slices. Cut bacon into small cubes.
3. In a small saucepan, cook bacon over medium-high heat for approximately 1-2 minutes.

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This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.



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4. Add onion and apples and continue to cook for another 2-3 minutes then add sauerkraut, juniper berries, caraway seeds, bay leaf and white wine. Season to taste with salt and pepper. Stir thoroughly.
5. Reduce heat to low and cook uncovered for approximately 20 minutes. Remove juniper berries and bay leaf. Drain sauerkraut thoroughly and set aside.
6. Preheat oven to 180 °C. Roll out the dough and gently press into a greased pie dish, poking with a fork on to the dough.
7. In a large bowl, whisk together remainder of eggs, heavy cream, nutmeg, salt, and pepper.
8. Evenly distribute sauerkraut mixture in pie dish, pour egg and cram mixture on top, and sprinkle with grated cheese. Place in preheated oven and bake at 180 °C for approximate 25-30 minutes until golden brown.
9. Serve warm immediately. Enjoy with a dollop of crème fraiche on top, if desired.

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