

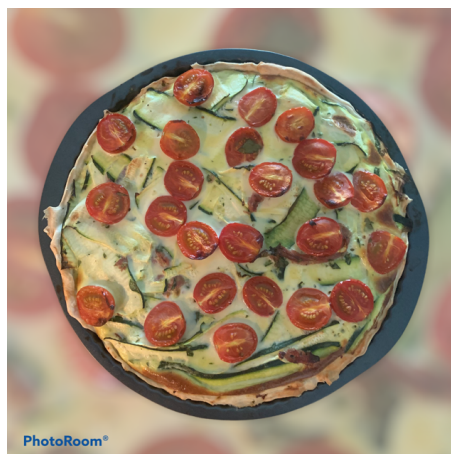
# CREAMY ZUCCHINI QUICHE WITH WITCH'S CHEESE

---

4 persons / 599 kcal per person

## Ingredients:

- 2 zucchinis
- 250 grams of little tomatoes (romaatjes)
- 10 grams of fresh celery
- 4 medium eggs
- 150 grams of witch's cheese original
- 100 grams of Coburger ham
- 270 grams of fresh puff pastry
- pepper and salt



## Preparation:

Preheat the oven to 180 °C. Use a cheese slicer to cut the zucchinis lengthwise into ribbons. Halve the tomatoes. Finely chop the celery. Beat the eggs and mix with the celery and witch's cheese. Season with pepper and salt if desired. Cut the slices of raw ham into strips. Line the quiche tin with the puff pastry. Mix the zucchini ribbons and ham into the egg mixture and spread over the puff pastry. Divide the tomatoes on top, cut side up. Bake the quiche for about 45 minutes slightly under the middle of the oven until golden brown and done. Take out of the oven and let cool for 5 minutes.

## Nutritional value per person:

Energy:	599 kcal
Protein:	19.8 grams
Carbohydrates:	39.2 grams
- including sugars:	14.9 grams
Fat:	38.5 grams
Fiber:	2.8 grams
Salt:	2.5 grams