

# Crustless Quiche with Ġbejniet, Sausages & Olives

aroma  
KITCHEN

## INGREDIENTS

200g cherry tomatoes, quartered

1 tbsp olive oil

**2 Le Naturelle whole eggs (plus 1 egg yolk)**

25g plain flour

100ml whole milk

**150ml Elmlea double**

**4 Hanini dried ġbejniet, roughly chopped**

50g Parmesan cheese, grated

1 clove of garlic, grated

2 tbsp black olives, pitted & chopped

4 sun-dried tomatoes, roughly chopped

**4 Zwan jarred sausages, halved lengthwise**

4 slices Serrano ham/Prosciutto

4 Basil leaves, torn

1 packet of mixed salad leaves



## METHOD

- 1 Preheat the oven to 190°C or 170°C fan (Gas Mark 6). Put the quartered cherry tomatoes and olive oil into a roasting dish and mix everything with your hands. Season with salt and pepper and roast for 20 minutes. Remove from the oven, leave the tomatoes in the dish and set aside.
- 2 Reduce the oven temperature to 180°C or 160°C fan (Gas Mark 5). In a large bowl, combine the eggs, egg yolk, flour, milk and cream. Season with salt and pepper and whisk everything together. Add both types of cheeses and garlic.
- 3 Scatter the olives, sun-dried tomatoes, sausages, and ham all over the dish of the roasted tomatoes. Pour the milky batter over the ingredients in the dish and bake for 30 minutes, until the quiche is puffed and golden. Drizzle more olive oil and scatter the basil leaves. Serve with salad leaves of your choice.