

# Burrata, Pesto & Serrano Ham Quiche



Chef Manuel Aquilina

**aroma**  
KITCHEN

## INGREDIENTS

- 350g all-butter short crust pastry
- 2 tbsp pesto
- 1 handful mixed coloured cherry tomatoes, halved
- 1 burrata cheese
- 6 eggs
- 280ml Elmlea double cream**
- 100ml milk
- 3 tbsp grated Parmesan cheese
- Few fresh basil leaves, chopped
- Salt and pepper to taste
- 1 small onion, finely chopped
- 1 packet Casademont serrano ham**
- Fresh rocket leaves to decorate



## METHOD

- 1 Start this recipe by greasing a deep round tin with butter and line the base and sides with the short crust pastry.
- 2 Spread the pesto over the base and toss over the cherry tomato halves.
- 3 Rip open the burrata, cut into 4 or 5 pieces and arrange over the tomatoes. Sprinkle over the finely chopped onion.
- 4 Whisk together the eggs, cream, grated Parmesan and season well with salt and pepper. Add in the chopped basil and pour the mixture into the pastry base.
- 5 Carefully place into the oven and bake at 160°C for 40-45 minutes or until cooked through.
- 6 To serve, remove from the tin and decorate the top with the serrano ham folded into rosettes and rocket leaves.