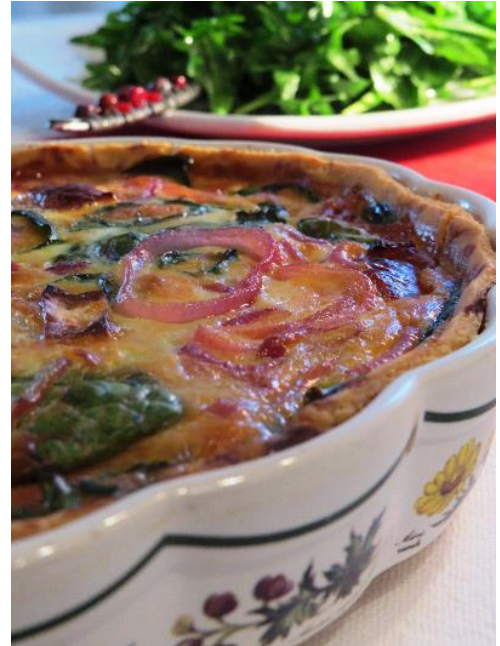




Caramelised Onion & Brie Quiche with Riesling Wine Jelly

Ingredients

- 310ml All Purpose or Cake Flour
- 125g Butter
- 2 Egg yolks
- 30ml Iced Water
- 30g Butter, extra
- 2 Large Red Onions, thinly sliced
- 30 ml [Wild Appetite Riesling Wine Jelly](#)
- 150g Ripe Brie cheese, chopped coarsely
- 200ml Fresh cream
- 3 Eggs, lightly beaten
- 375ml Baby Spinach



Variation – add 150g crispy fried bacon and 15ml extra [Wild Appetite Riesling Wine Jelly](#) to the recipe. The saltiness from the bacon will balance the extra sweetness.

- 250g fresh Rocket
- 15ml [Wild Appetite Blood Orange & Poppy Seed Dressing](#)

Method

Pre heat the oven to 180C.

To make the pastry rub the butter into the flour or place in a food processor until the mixture is all crumbly, add the egg yolks and ice water until the ingredients combine together.

Knead dough gently on a floured surface until smooth, cover and refrigerate for 30 minutes.

Roll pastry until nice a thin and place in a greased pie plate.

Bake blind for 10 minutes to crisp up the pastry i.e. place baking paper on top of the pastry and weigh it down with rice or beans. Cook the pastry until lightly browned and then allow pastry case to cool.

Melt the extra butter in a large frying pan and cook the onions over low heat for about 10 minutes until soft. Add the [Wild Appetite Riesling Wine Jelly](#)

And allow to cook until the onions start to caramelized.

Allow the caramilzed onions to cool and then place onto the cooled pastry case along with the brie cheese and spinach.(bacon if you are using)

Combine the eggs and cream and season with salt and pepper. Pour the egg mixture over the cheese, onion and spinach and allow to bake for 30 minutes or until the filling sets and the quiche is lightly browned.

Serve quiche with fresh rocket leaves tossed in 15ml [Wild Appetite Blood Orange & Poppy Seed Dressing](#) and olive oil.