



## Gluten-free Quiches using SINGLUPAN

**Dough:**

SINGLUPAN	1.000 kg
Sugar	0.030 kg
Margarine	0.640 kg
Water, approx.	0.100 kg
<b>Total weight</b>	<b>1.770 kg</b>

**Sauce:**

Whole egg	1.000 kg
Cheese, grated	0.600 kg
Cream	2.000 kg
Salt	as required
Pepper, black	as required
<b>Total weight</b>	<b>3.600 kg</b>

**Salmon spinach filling:**

Salmon, diced	0.020 kg
Leaf spinach, blanched	0.010 kg
Sauce	0.040 kg
<b>Total weight</b>	<b>0.070 kg</b>

**Broccoli ham filling:**

Broccoli, blanched	0.015 kg
Cooked ham, diced	0.010 kg
Sauce	0.040 kg
<b>Total weight</b>	<b>0.065 kg</b>

**Feta vegetable filling:**

Feta	0.020 kg
Onions, diced, fried	0.015 kg
Leaf spinach, blanched	0.010 kg
Sauce	0.040 kg
<b>Total weight</b>	<b>0.085 kg</b>

**Cheese salami filling:**

Brie cheese, diced	0.010 kg
Salami, diced	0.010 kg
Red pepper, diced	0.010 kg
Sauce	0.040 kg
<b>Total weight</b>	<b>0.070 kg</b>

**Cheese leek filling:**

Brie cheese, diced	0.010 kg
Leek, slices, blanched	0.010 kg
Sauce	0.040 kg
<b>Total weight</b>	<b>0.060 kg</b>

Mixing time: 4 + 5 minutes, spiral mixer

Dough temperature: 27 – 28°C

Bulk fermentation time: none

Scaling weight: approx. 0.035 kg dough  
approx. 0.040 kg sauce  
(depending on the size of the forms)

Intermediate proof: none

Instructions for use: After the bulk fermentation time, roll out the dough to 3 mm, dock and cut round dough slices using a cutter (Ø 11 cm). Lay out (base and edge) small baking forms (Ø 8 cm) with the dough slices. Fill with a filling and cover with the prepared sauce.

Final proof: none

Baking temperature: approx. 200° C

Baking time: approx. 20 minutes