



Gluten-free Quiches using SINGLUPLUS

**Dough:**

SINGLUPLUS	1.000 kg
Margarine	0.640 kg
Sugar	0.070 kg
Salt	0.005 kg
Water	0.275 kg
Total weight	1.990 kg

Sauce:

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

Salmon spinach filling:

Salmon, diced	0.020 kg
Leaf spinach, blanched	0.010 kg
Sauce	0.040 kg
Total weight	0.070 kg

Broccoli ham filling:

Broccoli, blanched	0.015 kg
Cooked ham, diced	0.010 kg
Sauce	0.040 kg
Total weight	0.065 kg



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Feta vegetable filling:

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

Cheese salami filling:

Brie cheese, diced	0.010 kg
Salami, diced	0.010 kg
Red pepper, diced	0.010 kg
Sauce	0.040 kg
Total weight	0.070 kg

Cheese leek filling:

Brie cheese, diced	0.010 kg
Leek, slices, blanched	0.010 kg
Sauce	0.040 kg
Total weight	0.060 kg

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