

## Vegetarian quiche

### Ingredients for 80 portions

- 20 pie crust
- 140 eggs medium
- 2,5 L milk
- 2 kg of grated cheddar
- 3,5 L onions diced
- 4 garlic bulb minced
- 1 cup of herbs
- 12 L squash diced
- 2 kg of spinach, blanched and drained
- 20 whole tomatoes, sliced

## Instructions

### Pie crusts

1. Poke crusts with a fork.
2. Bake crusts for 10 minutes at 350F.

### Make custard

1. Whisk eggs. Add milk, pepper, salt, herbs. Whisk thoroughly.

### Assemble

1. Blanche or roast veggies.
2. Lay out veggies evenly in the bottom of pie crusts.
3. Pour the custard in. Add the slices of tomatoes.
4. Top with cheese.

### Bake

1. Put quiche in oven at 350.
2. Bake until cheese is browned and custard is set.