

Jane de Graaff's "Not" Quiche Recipe



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★☆☆☆

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Is it quiche? Is it "not" quiche?

Whatever or however you want to call it, this no-pastry quiche recipe is impossibly immaculate. Save time and ditch the puff pastry base for something quicker and equally appetising.





Ingredients

- 3 large eggs
- 1 flatbread or tortilla
- ½ cup yoghurt
- 1 tablespoon sriracha (or a hot sauce of your choosing)
- 2 tablespoons smoked salmon, diced
- 1 spring onion, finely sliced
- Salt and pepper to taste

Method

1. Preheat your oven to 180C. Fit your flatbread into a cake or quiche tin. Do not press the bread in, just cradle it in the tin.
2. Mix together the yoghurt and hot sauce and spread over the base of the flatbread in a thin layer.
3. Evenly sprinkle over the diced smoked salmon and top with sliced spring onion, reserving some for a fresh garnish later on.
4. Crack your eggs evenly spaced into the flatbread 'bowl', tilting the pan a little if needed to spread the whites out. Keep the yolks whole if you can.
5. Top with salt and pepper and bake at 180C for about 8 minutes or until the egg whites are set and the yolk is cooked to your liking. Garnish

with extra spring onion and serve warm, breaking the crunchy bread edges off for dipping in the yolks.

Notes

- We find that tins that let the edges fold up the side slightly to create a 'bowl' or tart crust work best.