

Four-Cheese Quiche with Red Onions

Recipe By Marilyn Ayalon



Cooking and Prep:  50
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Serves:  10

Contains:     

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Cubes of yesterday's bread, challah, or rolls make a perfect base for this savory dish.

Ingredients (15)

For the crust

- 4 cups of 3/4-in. (2-cm) bread cubes (without the crust)
- 1/4 cup (50 grams) butter, melted
- 1 clove garlic, crushed or 1 cube [Gefen Frozen Garlic](#)

For the Filling

- 1 cup (250 milliliters) heavy cream

- 3 and 1/2 ounces (100 grams) Roquefort cheese (or another blue cheese), crumbled
- 3 and 1/2 ounces (100 grams) shredded mozzarella cheese
- 3 and 1/2 ounces (100 grams) cream cheese
- 3 and 1/2 ounces (100 grams) Parmesan cheese
- 2 eggs
- salt, to taste
- pepper, to taste

For the topping

- 2 red onions, sliced
 - 1/4 cup date honey ([Galilee's Delicacy Silan Date Syrup](#))
 - 1 tablespoon thyme, fresh or dry
 - 1 tablespoon pine nuts
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Start Cooking

Prepare the Quiche

1. Spread bread cubes, butter, and garlic in a 10-inch (26-cm) pan. Mix together and press into pan in an even layer.
2. Mix all filling ingredients together and pour onto base.
3. Prepare the topping: Place onion slices in medium-sized bowl. Pour date honey on top and mix gently until all the slices are coated.
4. Arrange on top of cheese mixture in pan. Sprinkle with thyme and pine nuts and bake about 40 minutes, or until golden.

Credits

Photography: Boaz Lavi

Styling: Anat Lebel