Pumpkin feta quiche

NZBK-056 · Pies Pastries And Savouries · 1 quiche, 12 wedges

INGREDIENTS

350 g shortcrust pastry

420 g diced pumpkin

120 g feta

5 eggs

260 mL milk

20 mL oil

3 g thyme

2 g pepper



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Toss pumpkin in oil and roast at 195°C until tender.
2. Line a 24 cm tin and blind-bake at 185°C for 15–18 min.
3. Add pumpkin and feta.
4. Whisk eggs, milk and seasonings, fill and bake at 165°C for 33–42 min until set.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-056-pumpkin-feta-quiche