

GLUTEN-FREE CAPRESE QUICHE

4 servings	prep time: 30 minutes	cook time: 35-45 minutes	total time: 75 minutes
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INGREDIENTS

- 1 gluten-free pie crust (e.g. Schär or Wholly gluten-free)
- 2-3 tbsp gluten-free breadcrumbs (Schär Pan Grati)
- 5 large eggs
- $\frac{3}{4}$ cup crème fraîche (or sour cream)
- $\frac{3}{4}$ cup (80 g) shredded cheese
- 150-200 g mini mozzarella balls (halved)
- 1 cup cherry tomatoes (halved)
- 2-3 tbsp gluten-free pesto (e.g. Barilla, Grand Italia)
- 2-3 tbsp pine nuts
- Fresh basil (optional)
- Salt and pepper



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DIRECTIONS

1. Preheat the oven to 350°F (180°C).
2. Line your dish with the gluten-free crust, prick the base, and sprinkle the Schär breadcrumbs evenly over it.
3. Whisk the 5 eggs with the crème fraîche.
4. Stir in the 80 g shredded cheese and season with salt and pepper.
5. In a separate bowl, gently mix:
 - Halved cherry tomatoes
 - Halved mini mozzarella balls
 - Pesto
6. Pour the egg + cheese mixture into the crust first
7. Spoon the tomato-mozzarella-pesto mixture evenly into it
8. Sprinkle the pine nuts on top
9. Bake for 35-45 minutes, until golden brown.
10. Let it rest slightly before slicing. Finish with fresh basil if you like.