

Goat's Cheese Potato Quiche



120 min

Easy

6 people

★★★★★
5 Rating

This Goat's Cheese and Zucchini Potato Crust Quiche swaps pastry for a crispy smashed potato base, with caramelised onion and tangy marinated goat's cheese. It's an impressive, high-protein bake that's well worth the extra time, finished with a drizzle of balsamic and fresh rocket.

- Dinner Recipes
- Breakfast Recipes
- Lunch Recipes
- Entertaining
- Vegetarian



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Ingredients

Number of servings

-

6

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The original recipe is for 6 servings.
Adjusting the number of serves may require changes to cooking times and ingredient proportions.

- ☐ 800 g baby white potatoes
- ☐ 1 cup homemade caramelised onions (see tip) or store bought
- ☐ 0.66 cup grated parmesan cheese
- ☐ 2 Tbsp olive oil, plus for greasing

- ☐ 8 eggs
- ☐ 0.75 cup thickened cream
- ☐ 2 small zucchinis, trimmed, thinly sliced (see tip)
- ☐ 150 g marinated goat's cheese
- ☐ Mixed salad leaves & balsamic dressing

Method

1. Preheat oven to 200°C fan-forced.
2. Place potatoes in a microwave-safe bowl with ¼ cup of water. Cover and microwave on high for 8-9 minutes or until tender. Drain, cool for 5 minutes.
3. If making your own caramelised onions, start now (see tip).
4. Meanwhile, invert the base of a 23cm round springform pan (base measuring 22cm). Grease base and sides with spray oil. Line the base with baking paper.
5. Sprinkle half of the parmesan over baking paper, then place a few potatoes on top, spacing them apart to start.
6. Grease the base of a flat-based, straight-sided jar with oil. Crush potatoes with jar until the base is covered, about 1cm thick. Add remaining potatoes and use the jar to press potatoes against the side to reach the rim of the pan. Use the back of a spoon to smooth the base if necessary, making sure all gaps are covered with potato. Season with salt. Bake potato case for 20 mins.
7. Meanwhile, whisk 5 of the eggs and cream until smooth. Season. Remove potato case from oven and sprinkle with remaining parmesan, caramelised onion and ¾ of the zucchini. Crumble ¾ of the goat's cheese over zucchini.
8. Pour over egg mixture, then break remaining eggs on top. Arrange remaining zucchini slices and remaining crumbled goat's cheese on top. Cook for 35 minutes.
9. Reduce oven temperature to 180C. Cook for a further 25-30 mins until set and golden, covering with foil if over-browning. Stand for 30 minutes before removing from pan.
10. Cut into wedges to serve. Serve with rocket and drizzle of balsamic dressing.

Notes

- Use your fingers to press pieces of smashed potato into gaps on base and sides to ensure complete coverage.
- To caramelise onions at home, thinly cut your onion and cook gently in a wide frying pan with a little oil and butter; keep cooking on low heat until they turn soft and caramelised to your liking.

Nutrition Per Serve

