COOKING PASSION SINCE 1877

Roast Pumpkin Feta and Sage Quiche

DIFFICULTY: MEDIUM

PREPARATION TIME: 30 MINS

COOKING TIME: 35 MINS + 20 MINS FOR PUMPKIN

SERVES: 6 TO 8

Ingredients

Pastry

1½ cups plain flour

¼ tsp baking powder

 cup roughly chopped pecans

125g butter, softened

1 egg, lightly beaten

Filling

500g butternut pumpkin, peeled and cut into 2.5cm pieces

1 tbsp olive oil

¼ cup torn sage leaves

Salt and pepper

4 eggs, lightly beaten

300ml pouring cream

½ cup milk

150g feta, crumbled into large pieces

Freshly grated nutmeg

1 tbsp butter

Method

Place the flour, baking powder and pecans into the bowl of a food processor and pulse to combine. Add the butter and process until the mixture resembles breadcrumbs, Add the egg and continue to process until the pastry comes together. Remove from the bowl and shape into a disc, wrap in plastic wrap and refrigerate for 30 minutes or until firm.

Preheat the oven on CircoTherm to 200°C and line the universal tray with baking paper.

Place the pumpkin into a large bowl and toss with the olive oil and torn sage leaves. Place onto the prepared tray an season with salt and pepper. Cook on shelf position 3 for 20 to 22 minutes or until the pumpkin is tender. Allow to cool completely.

While the pumpkin is roasting, place the pastry between 2 sheets of baking paper and roll to 2 to 3mm in thickness. Place the pastry into a 23cm x 3cm deep quiche pan and refrigerate until ready to use.

Preheat the oven on CircoTherm Intensive to 200°C and place the wire rack on shelf 1. Combine the eggs, cream and milk using a whisk. Pierce the base of the pastry with a fork. Arrange the cooled pumpkin and the feta over the pastry and sprinkle with grated nutmeg to taste. Carefully pour the egg mixture over the pumpkin and feta and cook for 10 minutes, then reduce the temperature to 150°C and continue cooking for 22 to 25 minutes or until golden and set.

15 sage leaves

While the quiche is cooking, heat a small frying pan over a medium to high heat, Induction level 7. Add the butter and melt until foaming, then add the sage leaves and fry, stirring constantly until the leaves are crispy.

Sprinkle the quiche with the sage leaves before serving.

Notes

© NEFF Australia. For more delicious recipes visit theneffkitchen.com.au