

## *Our Hey Presto* makes a perfect Quiche - simply add milk, cheese & eggs!



Bake 12 small pastry cases for 12 minutes at 375F.



Mix 150ml of Milk, 175gms cream cheese & 2 eggs. Add 4 Tbsps of our Hey Presto and 1 tsp of our Hot Italian Spice and spoon into the cases.



Decorate with some ground spice and bake at 375F for 10 minutes. Top with a small amount of Hey Presto & bake for 20 minutes more.



Perfect for a light lunch or supper with a spinach salad dressed in some of our balsamic vinegar and with one of our Fabulous Focaccia... Enjoy!

### ***Variations on a Theme.....***

***For the recipe above we used skimmed milk and low fat cream cheese. For a richer flavour use cream and any type of cheese that you enjoy. Also try adding some bacon or smoked salmon..... anything you like!***

***Our green Hey Presto is seasoned with our Mild Italian Blend & the Orange Hey Presto is seasoned with our Garlic & Chili Blend - perfect for all taste buds!***

### ***Other Hey Presto ideas.....***

***The mixture above also makes a delicious omelette. Hey Presto can be spread on our focaccia as a quick pizza base with toppings of your choice - it makes a flavourful pasta dressing - make bruschetta or creative canapés - mix with Greek yoghurt, mayonnaise or cream cheese for a versatile dip or jazz up a potato salad - use as a base for hearty soups with vegetables & legumes - stuff a chicken breast, then wrap in Parma ham and roast!***