



TECHNICAL INFORMATION

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TECHNICAL BULLETIN

Date : 08/04/08 – Version 1

Bulletin No : J06

COMPLETE QUICHE MIX USING FTG COMPLETE QUICHE MIX P/N 74294

RECIPE:

| | % | lb | oz | Kg |
|---------------------|------------|-----------|----------|-------------|
| Complete Quiche Mix | 22.0 | 2 | 2 | 1.00 |
| Cold water | 78.0 | 7 | 14 | 3.54 |
| Total | 100 | 10 | 0 | 4.54 |

METHOD:

- 1) Mix the required weight of quiche mix with cold water and stir thoroughly ensuring final mix is lump free.
- 2) Allow to stand for 30 minutes to ensure complete hydration of mix.
- 3) Cheese, vegetables or meat may be added to the mix at this stage, ensuring an even distribution throughout the mix.
- 4) Fill mix into flan cases.
- 4) Cook in oven at 200°C (400°F / gas mark 6) for the required time.

Note: Can be served plain or with fresh additions added to make alternative recipes:- bacon, cheese, mixed peppers, leeks, courgettes, onion.

Make family or individual sized quiches – great for “on the go” snacks, buffets and picnic occasions.

STORE UNDER REFRIGERATION



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LABELLING/LEGISLATION

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department.

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275 - 387500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use.