

# *Artichoke, Bacon & Sun-Dried Tomato Quiche*



*R & J Mazza*  
GLOBE ARTICHOKES

## **Ingredients**

2 sheets of puff pastry,  
1 tablespoon oil,  
250g artichoke hearts, chopped,  
1 clove garlic, finely chopped,  
4 rashers short bacon, chopped,  
½ cup sun-dried tomatoes, chopped,  
¼ cup parmesan cheese, grated,  
¼ cup tasty cheese, grated,  
4 spring onions, sliced,  
1 tablespoon basil leaves, chopped,  
5 eggs  
2/3 cup cream,  
Salt & pepper, to taste,



## **How to Prepare**

1. Preheat oven to 200°C.
2. Brush 26cm quiche dish with oil, and line with puff pastry.
3. Place oil in pan and heat, add garlic and sauté until cooked. Cool.
4. Place all ingredients in a bowl and mix well. Pour into quiche dish.
5. Bake in oven for 40 minutes or until cooked.

