

Caprese Style Quiche

Classic Italian flavours come together to add a touch of love to the standard breakfast quiche - make sure to seed your tomatoes, as the extra moisture from the tomatoes will prevent the quiche from setting. Serve with a kale or arugula salad to balance the sweetness of the tomatoes and richness of the egg and cheese.

¼ cup Tuscan Herb Infused Olive Oil, divided

1 recipe – [Sweet Olive Oil Pastry Dough](#)

4 eggs

½ cup milk

1 Tbsp flour

½ tsp sea salt

¼ tsp fresh cracked black pepper

¼ cup chopped onions

1 plum tomato, seeded and chopped

½ cup Bocconcini or fresh Mozzarella cheese

¼ cup torn basil leaves

¼ cup grated parmesan cheese

Preheat oven to 375°F. Brush a 9-inch glass baking dish or pie plate with 1 tbsp Tuscan Herb Olive Oil and set aside.

Roll out the pastry crust to a 10 to 12-inch circle, ½" thick. Place the pastry into the baking dish and begin trimming any excess pastry from the outside of the baking dish. Using two fingers, pinch the pastry edge, fluting the pastry between your fingers in a pretty pattern, or press the tines of a fork around the pie shell edge. Using a sharp knife, cut off the excess pastry from around the dish. Cover the pastry with a small sheet of parchment paper, filling the pie shell with baking weights, and then bake for 10 minutes, until the crust begins to lightly brown. Cool on a baking rack.

Beat together eggs, milk, remaining olive oil, sea salt, and pepper. Once the pie shell has cooled slightly, fill it with the chopped onion, tomato, mozzarella cheese, and basil. Pour in egg mixture and top with parmesan cheese. Bake for 40 minutes, until eggs begin to set and lightly brown on top. Remove to a baking rack to cool slightly before cutting.

Leftovers will store in the fridge in an airtight container for up to 4 days.