

# Pumpkin quiche with CAMBOZOLA, sage and hazelnuts



## Ingredients (for 4 servings)

### For the crust:

- 1 2/3 cups flour
- 3 ½ oz cream cheese
- 3 ½ oz cold butter in pieces
- ¼ tsp fine sea salt

### For the filling:

- 5 ¼ oz CAMBOZOLA, in small pieces
- 1 small Hokkaido pumpkin (approx. 24.5 oz)
- 3 shallots
- 3 eggs

### Preparation:

1. Quickly knead the flour with cream cheese, butter, and salt to a smooth short pastry. Press flat, place in an airtight box, and leave to rest in the fridge for 1 hour.
2. Preheat the oven to 360°F (top and bottom heat). Wash the pumpkin well, dry it, and place it on an oven rack. Bake for about 30 minutes. This pre-cooks the pumpkin and makes it easier to cut. Then remove from the oven with oven mitts, cut in half, and leave to cool. Scrape out the seeds, and cut the pumpkin into thin slices (approx. 0,2 to 2,4 inches)
3. Peel the shallots, and cut into thin rings. Heat some butter in a large frying pan on medium temperature. Sauté the shallot rings for a few minutes until glassy.

3 ½ oz crème fraîche

A bit of soft butter for frying and for the pan  
Sea salt and freshly ground black pepper

### For the topping:

- 1 ¾ oz hazelnuts
- 1 tbsp butter
- 1 small handful of sage leaves



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### Preparation:

4. Grease a quiche or pie plate (11-12 inches round) with soft butter. Roll out the dough on the lightly floured work surface so that it fits into the plate and a rim can be raised. Carefully place the dough over the rolling pin and place it in the greased plate. Press down well all around, and cut off excess dough at the edges. Cover the dough with a layer of baking paper, and place dry pulses on top of the paper. Pre-bake the base in the preheated oven for about 10 minutes. Remove baking weights and baking paper and bake blind for another 3 minutes.
5. For the filling, place the eggs with the crème fraîche and the CAMBOZOLA in a blender or in a tall mixing bowl. Stir briefly but vigorously with a blender or an immersion blender until smooth. Season with salt and pepper.
6. Take the pre-baked base out of the oven, spread the shallots on the base, and spread the pumpkin slices in a circle on top. Pour the egg and cheese mixture over top. Bake the quiche on the lowest rack for about 35 minutes until golden brown.
7. Remove the quiche from the oven and leave to cool on a rack for about 15 minutes.
8. For the topping, roast the hazelnuts in a pan without oil. Put hazelnuts on a clean tea towel and rub off the skin. Coarsely chop the nuts. Melt the butter slowly in a pan over medium heat. Add the washed and well-dried sage leaves to the butter and slowly fry until crispy. This is best done at low heat – neither the butter nor the sage should burn.
9. Cut the tart into pieces, sprinkle with the hazelnut kernels, cover with the sage leaves, and drizzle with the remaining butter from the pan. Serve immediately.

**TIP:** You can also omit the blind baking. Simply bake the quiche at 400°F if necessary, and place the oven rack directly at the bottom of the oven. Keep an eye on the baking time, and increase it by 5 minutes if necessary.