

# Quiche with Wagyu



**1,933 kcal**  
(per plate)



**40 min**



This sukiyaki-flavored quiche pairs well with wine and sake. A great dish for a party.

Makes an 18 cm tart

Ground Wagyu	100 g
Negi (leek, or onion)	1 (100 g)
Sukiyaki sauce	4 tablespoons
Vegetable oil	1 teaspoon

Quiche Filling

Egg	1 and 1/2
Heavy cream	75 cc
Grated parmesan cheese	50 g
18 cm prepared tart shell	1

1. Heat oil in a frying pan and saute ground Wagyu over medium heat until browned.
2. When beef is cooked, add leeks (sliced at an angle into slivers 2 or 3 mm thick) and saute lightly for about 2 minutes.
3. Add prepared sukiyaki sauce to meat mixture and simmer over low heat for 3 or 4 minutes, until sauce thickens.
4. Remove meat mixture to a plate and leave to cool.
5. Prepare the quiche filling. Beat the egg and add heavy cream and grated parmesan cheese. Mix well to combine.
6. Add cooled meat mixture to quiche filling and mix well to combine.
7. Fill prepared tart shell with quiche filling. Bake in 180°C oven for 25 minutes. If tart crust browns too quickly, cover edges of tart with aluminum foil until quiche is baked.