

Tuna Corn Quiche

by Budoor Alsulami

Add a delicious pastry option to your brunch menu or serve it a snack. The tender taste of the tuna chunks and the crunchiness of the corn add an interesting taste to this quiche. For best results use: Goody Professional Tuna chunks and Goody professional golden corn kernel, drained.

 Serving 4



Ingredients

Goody professional golden corn kernel, drained	125 g
Goody Professional tuna chunks	200 g
frozen ready-rolled shortcrust pastry, partially thawed	300 g
Goody professional tuna, drained	95 g
green onion, thinly sliced	10 g
eggs	2
cooking cream	10 g
grated parmesan cheese	40 g

Instructions

- Place the tuna in a bowl, eggs, corn, green onions, and cream and mix them well
- In the baking tray, put the pastry sheets evenly, then put the tuna mixture
- Put parmesan cheese on top
- Bake in an oven at 180°C for 15 minutes .