ROAST VEGETABLE AND HALLOUMI QUICHE

**Ingredients:**

* 2 Cup Full Cream Milk⁠
* 2 Sheet of Puff Pastry⁠
* 1 Red Capsicum⁠
* 1 Zucchini⁠
* 2 Garlic cloves⁠
* Butternut Pumpkin (about 3 cups, diced)⁠
* 10 Free-Range Eggs⁠
* 200g Halloumi⁠
* 1.5 cups Baby Spinach (sliced)⁠

**Method:**

1.Preheat the oven to 180°C.⁠  
2.Start by roasting the vegetables. Dice the red capsicum, butternut and zucchini. Crush the garlic cloves. Place into a baking tray. Drizzle with olive oil and sprinkle with salt & pepper. Toss the vegetables to coat them evenly. Roast in the preheated oven for 20 minutes or until the vegetables are soft. ⁠  
3.In a mixing bowl, whisk together the eggs and Full Cream Milk until well combined. Season with salt and pepper.⁠  
4.Roll out the Puff Pastry sheet and line a greased quiche or tart pan with it.⁠  
5.Once the vegetables are roasted, remove them from the oven and allow them to cool slightly. Increase the oven temperature to 200°C.⁠  
6.Spread the roasted vegetables evenly over the puff pastry crust. ⁠Slice the baby spinach leaves and sprinkle over vegetables.⁠  
7.Pour the egg and milk mixture over the vegetables, ensuring it is evenly distributed.⁠  
8.Finally, sprinkle the Halloumi over the top of the quiche.⁠  
9.Place the quiche in the preheated oven and bake for 30-35 minutes, or until the pastry is golden brown and the filling is set.⁠  
10.Once cooked, remove the quiche from the oven and allow it to cool slightly before serving.⁠  
  
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