

# QUICHE A LA RATATOUILLE



## Ingredients:

- ⌚ 2 eggs
- ⌚ 40 g flour
- ⌚ 250 g milk
- ⌚ 50 g grated cheese "gruyere"
- ⌚ 250 g ratatouille
- ⌚ 75 g ham cut like matches



- ⌚ salt and pepper

## Preparation:

- ⌚ Preheat oven to 180 ° ( 355°F )
- ⌚ put in the bowl, eggs, milk, grated cheese, salt, pepper and mix 15 seconds at speed 3
- ⌚ When timer stops add the well drained ratatouille and jam matches and mix 10 seconds at speed 1 reverse
- ⌚ Place the silicone mold on a perforated plate
- ⌚ pour preparation into the mold
- ⌚ bake 40 minutes

You can find the recipe in the book "Simplissime" from Weight Watchers