

○ ***Mushroom Quiche (Gluten Free):***

- Quantities are for 2 trays / 24 servings
- **Preparation of Quiche Crust:**
  - 7.5 cups of buckwheat flour
  - 7.5 cups of gluten free flour
  - 2 cups of vegan cream cheese
  - 3 tablespoons of salt
  - 3 cups canola oil
  - Mix it together, and form it into a ball. If it doesn't stick, add oil or water.
  - Press it into two oiled gastronoms, with the crust going 2.5 cm up
- **Preparation of Quiche Filling:**
  - Mix together in the large food processor:
    - 2 liters baked potatoes
    - 2 kilo of silken tofu
    - 4 cups cheese
    - 2 cups nutritional yeast powder
    - 1 cup of mushroom soup powder
  - Add: 4 liters of mushrooms stir fried in a wok with soy sauce and a little balsamic oil.
  - Taste and improve.
  - Cover the quiche with a thin layer of cheese.
  - Bake it for about 30 minutes at 180 degrees.