



# Quiche & Torta- Custard Base

## Prep/Production Recipe Development

Scale to **3** Lbs.

Ingredients	Ounces	Pounds	Grams	% of Yield
Whole Eggs, liquid	17.0	1.06	482.72	35.46%
Whole Milk	29.2	1.83	828.22	60.84%
Kosher Salt	0.3	0.02	9.65	0.71%
Black Pepper, ground	0.20	0.01	5.75	0.42%
Roasted Garlic Base - Minor's	1.2	0.08	34.94	2.57%
<b>Total</b>	<b>48.0</b>	<b>3.0</b>	<b>1361.3</b>	<b>100%</b>

### Procedure:

Combined all the ingredients and whisk together until blended together. Pour into quiche crust as needed. (Yields: 24 oz - 1 quiche - 9" pie crust)

### Critical Control Points

- Place into appropriate storage container(s)
- Cover, label, day dot, date and refrigerate
- Minimize cross contamination by cleaning and sanitizing thoroughly after handling raw PHF's.
- Held refrigerated at all times