



## Bacon & Onion Quiche

*Delicious breakfast, lunch or dinner with a side salad.*



4-6 servings



50 minutes

### INGREDIENTS

Crust:

125g Baking margarine

125ml Flour

125ml Grated cheese

Filling:

1 pack Bacon, fried & pieces

1 Onion, finely chopped

125ml Grated cheese

125ml Feta

250ml Sour Cream

3 eggs, beaten

Salt & Pepper to taste

### NOTES

Move your coals to the sides of the Mobi. Your quiche will burn if you leave it in the center.

Distribute the heat evenly.

### DIRECTIONS

1. Mix the crust ingredients together with hand until it forms a soft ball.
2. Press it into a tin that will fit into the bottom compartment of the Gecko Grill Mobi
3. Beat the eggs & sour cream, salt & pepper.
4. Mix the bacon, onion & cheeses into the egg mixture and gently pour over the prepared crust in the tin.
5. Place the tin on top of your prepared coals, on a raised position on the Gecko Mobi. Bake for 20min.
6. Move the tin to the bottom compartment of the Mobi and bake with a closed lid for another 30min or until set.



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