



Culinary Masters

1606077 - Apple Brandy & French Onion Quiche

Caramelized red and yellow onions, Swiss and Gruyere cheese, fresh cream and eggs, and a dash of Calvados Apple Brandy. Do not thaw cook from frozen. Use a well greased baking tray lined with parchment paper. Preheat oven to 350 and cook for 15-17 minutes.



* Benefits

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Ingredients

Caramelized red onion, heavy cream (cream less than of mono and diglycerides, carrageenan, polysorbate80, cellulose gum), liquid egg (whole egg, citric acid), Swiss cheese (pasteurized part skim milk, cheese cultures, salt, enzymes), apple brandy, spices

⚠ Allergens

Contains:

eggs milk soy tree nuts

Free From:

crustaceans fish peanuts sesame wheat

Nutrition Facts

Servings per Container

Serving size

Amount per serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Frozen until use

Serving Suggestions

One per person

Prep & Cooking Suggestions

Bake at 350* for 15-18 minutes.

✎ Product Specifications

Brand			Manufacturer			
Culinary Masters			Culinary Masters			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	PFQ1010	1606077	10820581190337		24/5 OZ	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
7.5lb	7.5lb	United States	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.5in	9.5in	5in	0.45ft3	15x15	160days	-5°F / -2°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	



Additional Images

