



Clay & Bronze
Sculptural · Functional
Lighting Designs
Fountains

Mushroom Quiche

Pastry for 9" pie
½ lb. mushrooms
1 onion, thinly sliced
1 cup Gruyere or Swiss cheese
(coarsely grated)
¼ cup Parmesan cheese, grated

4 eggs lightly beaten
1 ¼ cups cream *
¼ teaspoon nutmeg
½ teaspoon salt
¼ white pepper

* or half & half

START IN COLD OVEN

Bake pie crust 15 minutes at 450°, remove and cool. Sauté onion until transparent, and lightly sauté mushrooms. Then, sprinkle onion, mushrooms and cheese on the bottom of the pie crust. Combine cream, eggs, nutmeg, salt and pepper. Pour evenly over cheese mixture. Bake 15 minutes at 450°, then reduce oven to 350°. Bake 20 – 30 minutes until knife inserted one inch from the pastry edge comes out clean.

NO ROLL PIE CRUST (excellent for quiche)

Put 2 cups flour & ½ teaspoon salt in quiche pan. Mix $\frac{2}{3}$ cup of oil & 3 tablespoons milk in a separate bowl. Then, mix the dry & liquid ingredients together in the quiche pan. Once all liquid has been absorbed, press crust equally in the pan.

338 STANFORD AVE. · SANTA CRUZ, CA 95062 ☎ (831) 426-6575

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