

Quiche Provencal



When I created this quiche, I wanted to serve it as an Entrée and as an Amuse Bouche. That's why you'll see this recipe with an elegant "bite-size" serving suggestion in our Amuse Bouche section. It's the caramelized onions and wild mushrooms that give this quiche its special flavour. If wild mushrooms are not available use domestic mushrooms along with reconstituted dried wild mushrooms. Serves 8. Preparation time - 1 hour.

ingredients

FOR SAUTEED MUSHROOMS

- 3 Tbsp** Roasted Garlic Olive Oil
- 4 cups** Raw wild / exotic mushrooms (reduces to 1 cup after cooking)
- 1 Tbsp** Herbs from Provence
- To taste** Fleur de sel
- To Taste** Freshly ground black pepper

FOR EGG MIXTURE

- 2 large** Eggs, room temperature
- 1 cup** Cream, 18% or 35%
- To taste** Fleur de sel
- To taste** Freshly ground black pepper
- 1 nine inch** Pastry shell, unbaked
- 1 cup** Gruyere cheese, shredded
- 1 jar (175 g)** Caramelized Onions

instructions

To prepare the Sautéed Mushrooms

In a skillet on high heat – heat the Roasted Garlic Olive Oil.
Add the mushrooms and reduce the heat to medium high. Frequently stir the mushrooms to assure that they are evenly coated with oil and that they do not burn. Reduce the heat if necessary. Continue to cook until they are nicely browned. The 4 cups of raw mushrooms will reduce to 1 cup of cooked mushrooms.

Add the Herbs from Provence, salt and pepper. Stir frequently and continue to cook for 3-5 minutes.

To Prepare the Quiche

1. Preheat the oven to 425°F.
2. In a mixing bowl whisk the eggs and cream together. Add the salt and pepper and set aside.
3. Spread the Caramelized Onions over the bottom of the pie shell. Spread the cheese over the Caramelized Onions and the sautéed mushrooms over the cheese. Carefully pour the egg mixture into the pie shell. Place the pie shell on the lower middle shelf of the preheated oven. Bake for 10 minutes and reduce heat to 350°F. Bake for an additional 25 – 30 minutes or until the quiche is set. Remove from the oven and let sit for 10 minutes before cutting.

To serve:

Cut into wedges and serve hot with green salad.