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by ewfood

Blue Cheese Quiche



Ingredients

1 pie crust
3 large eggs
0.8oz. all-purpose flour
¼ tsp. freshly grated nutmeg
½ tsp. salt
½ tsp. white pepper
8oz. heavy whipping cream
4fl oz. milk
9 oz. grated Swiss or Gruyere cheese
2 oz. blue cheese, crumbled
½ minced red onion
1.25oz. chopped walnuts

Servings

8

Person

Preparation

- 1 Preheat oven to 180 °C. Place the pie crust into a pie pan and prick the crust with a fork, bake for 10 minutes and cool on a wire rack
- 2 Whisk the eggs, flour, nutmeg, salt and pepper until combined, then add the cream and milk
- 3 Combine the two cheeses separately and sprinkle the mixture of cheeses onto the pie crust
- 4 sprinkle the walnuts and onion over the cheese and top it all off with the liquid mixture to fill the pie crust
- 5 bake for 40 minutes or until the liquid has set
- 6 Allow the quiche to cool slightly before the serving.

Cooks Note

Prep Time: 15 min; Cook Time: 50 min; Serves 8