Posted on 17 September 2012

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