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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

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