

GRAND CRU[®], MUSHROOM, LEEK *and* BACON QUICHE

Chef/Owner Karen Small, The Flying Fig, Cleveland, OH

This rich and savory quiche is a delicious addition to a brunch spread.

Yield: 6 - 8 servings

method:

- Preheat oven to 425° F.
- Sauté bacon in a skillet; when fully cooked, remove bacon and reserve half of the drippings in skillet.
- Add mushrooms to skillet and cook for 3 - 5 minutes until tender. Add leeks and cook for an additional 3 - 5 minutes. Return bacon to skillet, season mixture with thyme, nutmeg, chives, salt and pepper and remove from heat.
- Vigorously beat eggs; beat in cream and milk.
- Layer grated **Grand Cru[®]** and bacon mixture onto crust; pour egg mixture over top.
- Bake quiche for 10 minutes. Reduce oven temperature to 350° F and bake for an additional 30 - 40 minutes, or until egg mixture is set.
- Remove quiche from oven and allow to cool at least 1 hour before serving.

ingredients:

Filling

- 1 9 inch store bought or homemade pie crust, pre-baked
- ¼ pound bacon, chopped
- ½ pound oyster and shitake mushrooms, sliced
- 2 small leeks, cleaned, trimmed, and thinly sliced
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon nutmeg, freshly grated
- 1 tablespoon fresh chives, chopped
- Salt and pepper to taste
- 6 eggs
- ¾ cup heavy cream
- ½ cup whole milk
- 8 ounces **Grand Cru[®]**, grated