

mushroom quiche

preparation: 15 minutes cooking: 50 minutes



2 sheets ready rolled shortcrust pastry
2 tbs olive oil
400g cup mushrooms, sliced
6 green shallots, thinly sliced
 $\frac{3}{4}$ cup grated tasty cheese
3 eggs
 $\frac{1}{2}$ cup cream
 $\frac{1}{2}$ cup milk
salt & ground black pepper

1. Preheat oven 180°C. Join the sheets of pastry together & line a 4cm deep 24cm loose-bottom tart tin with pastry. Line the pastry with greaseproof paper & half fill with raw rice. Bake in preheated oven for 15 minutes. Remove the paper & rice & bake a further 10 minutes or until pastry is light golden.
2. Meanwhile, heat the oil in a large frying pan over high heat. Add the mushrooms & shallots & cook, stirring often for 10 minutes or until tender & all the liquid has evaporated. Set aside to cool.
3. Spread the mushroom mixture over the base of the pastry shell. Top with cheese.
4. Beat the eggs, cream, milk & salt & pepper in a jug until well combined. Pour the egg mixture over the mushroom & cheese mixture & bake in preheated oven for 20-25 minutes or until set. Serve warm with dressed salad leaves.