

Use Talavera Collection™ Pie Dish Set

Heida's Quiche



Ingredients for 9" Pie Dish

- 3 jumbo or large eggs
- 1½ cups half & half cream
- ¾ cup grated parmesan cheese
(OR substitute grated mozzarella,
swiss or cheddar)
- 1 teaspoon dijon mustard
- 3 drops of Tabasco
- ½ teaspoon salt
- Freshly ground pepper
- Refrigerated pie crust

Ingredients for 7" Pie Dish

- 2 small eggs
- ½ cup half & half cream
- ½ cup grated parmesan cheese
- ½ teaspoon dijon mustard
- 2 drops of Tabasco
- ¼ teaspoon salt
- Freshly ground pepper
- Refrigerated pie crust
(trim to fit with kitchen scissors)

Customize your Quiche

Use different meats, vegetables, cheeses and herbs to find your favorite combination:

- ¾ cup chopped meat (ham, chicken, turkey, cooked bacon or sausage)
- ½ cup chopped vegetables (broccoli, spinach or zucchini – when using zucchini make it tender by briefly sautéing it with oil and a clove of garlic)

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Preparation:

1. Preheat the oven to 350°F.
2. Trim pie crust to fit dish and flute the edges.
3. Beat eggs and whisk together with the cream.
4. Add all the spices, mustard and $\frac{2}{3}$ of the cheese to the egg mixture.
5. Place meats and vegetables into the bottom of the pie crust.
(Ham and zucchini are Heida's favorites!)
6. Gently pour egg mixture on top of the meats or vegetables and sprinkle the remaining cheese on top.
7. Place into oven for about 30 to 40 minutes for 7" quiche and 40 to 50 minutes for 9" quiche or until egg mixture is set.

Best if served same day!