



RECIPE FOR PORCINI MUSHROOMS QUICHE



PREPARATION

- Preheat the oven to 180°.
- Clean and cut the porcini into thin slices. Heat some butter in a frying pan and fry the porcini until they release their water. Then remove the pan from the heat and let cool to the side.
- In another pan, fry the smoked lardons and the chopped shallot until golden.
- Whisk the eggs in a bowl with the cream, salt and pepper.
- Unroll the puff pastry in a pie pan covered with baking paper. Prick the bottom with a fork.
- Spread the porcini mushroom/bacon/shallot mixture over the bottom of the puff pastry in the pan.
- Cover with the egg and cream mixture.
- Sprinkle with grated Gruyere or Comté cheese.
- Place in the oven and bake the quiche for 30 minutes, until golden brown.
- Will perfectly pair with a walnut oil dressed salad.



5 people | 1H | LEVEL



Shopping List

INGREDIENTS

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1 roll of puff pastry
400 g of porcini mushrooms
2 eggs
200g of smoked bacon
1 shallot
1 brick of liquid cream
100g grated Gruyere or Comté cheese
40g of butter
Salt and pepper

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