



BLACK TRUFFLE GOUDA QUICHE

60 MINUTES

MAKES 4 SERVINGS

An elevated version of a traditional quiche.

INSTRUCTIONS

For Crust:

Use your favourite pie crust recipe, chilled, rolled out, in your favourite pie dish and then blind baked (covered with foil, filled with dry beans, lentils or pie weights), at 425°F for 10-15 minutes, until cooked through.

For Base:

Salt & pepper to taste. Whisk together thoroughly and set aside.

For Filling:

Lay ingredients into crust as desired, cheese on top, pour quiche base over ingredients until crust is 3/4 to the top.

Bake at 350°F 15-20 minutes until eggs are set. Cool slightly, top with extra greens, radish and shaved cheese.

Enjoy!

INGREDIENTS

Base:

6 Eggs

½ Cup of Heavy Cream

Filling:

1 Handful of GoodLeaf Micro Broccoli

6oz Shaved Truffle Noire Gouda Cheese

1 Onion, chopped, sautéed

1 Red Pepper, chopped

10-12 Mushrooms, roasted



Vertically Farmed. Straight-up Good.™