

Vegetable pie with Bruges Prior



Ingredienten:

- 200 g grated Bruges prior cheese
- 1 roll of piecrust
- 8 artichokes
- 8 eggs
- 800 g young spinach
- Pepper and salt
- 100 g Bruges butter
- 2 big onions
- 1 lemon

Preparation:

Peel the artichokes and clean the bottoms. Cut into pieces and sprinkle with lemon juice immediately.

Cut the onions in rings and simmer in butter together with the artichokes until they are medium done and leave to drain.

Blanch the spinach and leave to drain.

Cover a 25 cm diameter baking tin with butter paper and place the dough on top.

Batter the eggs with the cheese, spinach, artichoke, onion rings, pepper and salt.

Pour this mixture on the dough and leave to bake in the oven for 1 hour at 180°C.

Serve hot or cold.

4 personen
35 min
Starter
2