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Quiche with Brugge Blomme

Ingredienten:

250 g Brugge Blomme
100 g smoked bacon
broccoli
cauliflower
3 carrots
2 tomatoes (large, without seeds and diced)
4 eggs
2 dl crème fraîche
pepper, salt, nutmeg
ready-made piecrust
Brugge butter

Preparation:

Dice the Brugge Blomme.

Chop the cauliflower and broccoli into small pieces and slice the carrots.

Cook the vegetables 'al dente'. Then, cook the strips of bacon in the butter. Grease the baking tin.

Place the piecrust in the tin. Place the broccoli, cauliflower, carrots, bacon and diced cheese onto the pastry.

Mix the eggs with the crème fraîche and season with salt, pepper and nutmeg.

Pour the mixture on the vegetables and cook for 40 minutes in a pre-heated oven at 180°C. Bon appétit!

4 personen

75 min

Starter

2

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