

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