

## CRUST-FREE MUSHROOM QUICHE

### Ingredients:

2 Tbl. butter  
16 oz. mushrooms (your choice), chopped  
2 minced shallots  
1 Tbl. chopped thyme, divided  
Salt and pepper

6 eggs  
1 ½ c. light cream  
¾ tsp. salt  
Pinch of freshly ground nutmeg  
2 cups shredded cheeses (I recommend  
Emmentaler and Fontina)



### Directions:

- 1) Preheat your oven to 325 degrees. Lightly grease a deep pie plate.
- 2) Heat the butter over medium high heat and sear the mushrooms, stirring occasionally. After about 5 minutes, lower the heat to medium and add the shallots and most of the thyme. Keep sautéing until the shallots are translucent, then remove from heat and season to taste with salt and pepper.
- 3) Whisk together the eggs, cream, salt, and nutmeg.
- 4) Layer the mushroom mixture into the pie plate, then the cheeses, and then the egg mix. Garnish with a bit more thyme.
- 5) Bake for about an hour, until the quiche is set in the center and the top is golden brown. Cool at least 10 minutes before slicing.