

French Poitou-Pistou Quiche with chevre, basil pesto, and sun-dried tomato

"The delicious homemade breakfast was a bonus....." TripAdvisor Review

- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- 1 t butter
- 2-3 minced shallots (about 2 T)
- 2-3 oz chevre
- ¼ cup chopped oil-packed sun-dried tomatoes
- 2 cup grated mozzarella cheese
- 1 cup heavy cream
- ½ cup Half and Half
- 4 large eggs – beaten
- 1 T Basil Pesto
- ¼ t of salt
- ¼ t fresh-ground white pepper

Preheat oven to 400F

Melt butter in small skillet.

Sauté shallots until translucent. Let cool slightly.

Sprinkle about 1 cup of mozzarella on pie crust.

Sprinkle sun-dried tomatoes over cheese.

Spread shallot mixture over tomatoes.

Using wire cheese slicer, slice chevre very thinly over shallots. Sprinkle remaining mozzarella over filling.

Beat eggs, cream, half and half, pesto, salt and pepper together with whisk. Pour over filling slowly so all liquid is absorbed.

Bake for about 35-40 minutes until quiche is puffy and golden and center does not seem liquid when moved. Allow to cool at least 10-15 minutes before cutting.

Garnish with fresh thyme sprigs.

Quiche can be eaten hot, cold or at room temperature.

T=tablespoon t=teaspoon