

### **German Quiche with crimini mushrooms, cambozola, and rosemary**

"This was our third stay at the Carlisle House this year.... the breakfasts are wonderful, and we've really enjoyed sharing the breakfast table with the wide range of interesting people who are also making The Carlisle House their home away from home. " TripAdvisor Review

- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- 1 t butter
- 1 t olive oil
- 3-4 oz coarsely chopped Crimini mushrooms (AKA Baby Bella)
- 2 T chopped chives
- 2-3 T crumbled Cambozola or other blue cheese
- 2 cups grated Mozzarella
- 4 large eggs - beaten
- 1 cup heavy cream
- ½ Half and Half
- 1 t whole grain mustard
- 1 t chopped rosemary
- ¼ t salt
- Dash of garlic powder
- ¼ t fresh-ground pepper

Preheat oven to 400F

Melt butter and oil in skillet and lightly sauté mushrooms and chives. Cool.

Sprinkle about 1 cup of mozzarella on pie crust, then sprinkle mushrooms and chives over cheese. Spread cambozola over mushrooms followed by remaining mozzarella.

Beat eggs, cream, half and half, mustard, rosemary, salt, pepper and garlic powder together with whisk. Pour over filling slowly so that all liquid is absorbed.

Bake for about 40-45 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 rosemary sprigs. Quiche can be eaten hot, cold or at room temperature.

T=tablespoon t=teaspoon