

Mushroom & Goat Cheese Crustless Quiche

Servings: 6

3 tbsp of butter

½ Ontario red onion, chopped

1 large Ontario garlic clove, minced

3 cups local Ontario mushrooms (e.g. oyster, shitake, white button)

6 fresh basil leaves, chopped (1 Tbsp. dried)

2 teaspoons fresh oregano leaves, chopped (1 tsp. dried)

4 oz Woolwich goat cheese (Woolwich is in Orangeville), crumbled

6 farm-fresh eggs

1 ½ cups of 10 % cream

¼ cup of bread crumbs

1/8 teaspoon nutmeg

salt and pepper

🍷 Preheat oven to 375 degrees F.

🍷 In a large sauté pan, melt butter. When it's foaming, add onion and garlic and cook until softened. Add mushrooms, basil and oregano and cook until mushrooms are golden. Add crumbled goat cheese and stir. Let cool slightly.

🍷 In a large bowl whisk eggs, cream, bread crumbs and nutmeg together and season with salt and pepper. Add and stir in mushroom mixture. Pour mixture into a greased baking pan. Bake for 30-40 minutes, or until firm in centre and golden brown.