



Chavrie Spinach Quiche

NIBBLEDISH CONTRIBUTOR

Ingredients

1pkg. (5.3 oz.) Chavrie goat cheese4 Eggs6 oz. Heavy cream or Alouette crème fraiche6 oz. Half and Half $\frac{1}{2}$ tsp Cayenne $\frac{1}{2}$ tsp. Salt $\frac{1}{4}$ tsp. Ground white pepper1 9 inch pie crust pre-baked1 pkg. Frozen spinach, thawed and drained1 pinch Nutmeg

Instructions

Blend Chavrie with eggs and mix well.

Add cream and half and half to make custard and season with salt, pepper, cayenne and nutmeg.

Scatter the spinach evenly over the bottom of the pre-baked piecrust.

Pour custard into the shell stirring with a fork to evenly distribute the spinach.

Bake at 350° F for 45 minutes, until a knife blade inserted into it comes out clean.

Let rest and serve warm.

Variations:

Substitute Spinach with 12 oz. fresh diced asparagus.