

Miniature Quiches

from the *Silver Palate Cookbook*

Pre-bake pie pastry for 10 minutes at 375 degrees in mini quiche pans.

Ingredients

1 ½ cups heavy cream

3 eggs

Salt & pepper to taste

Grated nutmeg and other desired spices

Bell pepper, diced

1 apple, peeled

Blue Cheese/Gorgonzola, crumbled

Instructions

Mix up basic quiche custard:

1 1/2 cups heavy cream

3 eggs

Salt, pepper, grated nutmeg or other seasonings

Whisk creamed eggs together and add seasoning. Reserve until baking time. This is enough for one 10-inch quiche or 16 2-inch tarts.

Fillings:

Sautéed diced pepper sautéed in butter until tender

Diced peeled apples with crumbled blue cheese