



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Three Cheese Quiche

Serving portions: 1 Quiche = 8 servings

Ingredients:

1 roll Pillsbury prepared pastry round
½ cup shredded parmesan
½ cup shredded cheddar
2 oz plain or herb goat cheese
10-12 medium eggs
½ c Half n Half
Dried Basil or Herbs de Provence
Fresh herbs as available – sweet basil, pineapple sage, thyme
Fresh parsley garnish

Preparation:

- Preheat oven to 400'
- Unroll pastry round and roll out with rolling pin extra ½ " all around
- Sprinkle with dried herbs and roll once more to adhere to pastry round
- Gently lay into pyrex pie plate, fold over the edges and crimp all around
- Sprinkle bottom of pastry shell with ½ cup shredded parmesan
- Sprinkle liberally with fresh, finely chopped herbs
- Break apart goat cheese, distribute on top of shredded parmesan and fresh herbs
- Top with ½ cup shredded cheddar
- Mix eggs and Half n Half at high speed for 1 minute
- Pour gently into pie shell and gently stir until well mixed into the cheese layers
- Bake at 400' for 45 minutes or until well set – may have to cover with tin foil tent to prevent too much browning

Presentation:

- Gently loosen the edge of pie crust from plate all around with spatula
- Cut into eight (8) equal pieces
- Serve on plate with parsley garnish and side dish