



# Mortadella, mushroom and parsnip quiche



Categoria  
Carne



Tempo de preparação  
Demorado



Dificuldade  
Médio



Custo  
Intermediate




Com quem?  
With family



Nº de pessoas  
4 pessoas

## Ingredientes

 100ml Gallo Extra Virgin Mild

- 1 roll of shortcrust pastry
- 6 eggs
- 100ml cream
- 400ml semi-skimmed milk
- 200g mortadella
- 100g mushrooms
- 50g parsnips
- Ground pepper to taste

## Modo de preparação

1

Sauté the mortadella cut in thin strips in olive oil and, when it is ready, add the already sliced mushrooms.

2

Mix the eggs, the cream and the milk, whisking until you obtain an homogenous liquid.

3

Place the shortcrust pastry in the quiche mould, as well as the sauté mortadella and mushrooms. Pour a dash of olive oil on top.

4

Add the egg mixture and sprinkle with grated parsnips.

5

Cook in the oven at 175º for approximately 25-30 minutes.

6

Let it cool a bit and slice it.

*Produtos utilizados*



*Mild*

Extra Virgin Olive Oil



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