

Autumn quiche with CAMBOZOLA



Ingredients

Recipe for 4 servings

100 g aged **CAMBOZOLA**
300 g flour
200 g butter
1 tsp salt
1 stalk of leek cut into fine rings
500 g black salsifies in pieces
400 g turnips cut into cubes
50 g bacon in fine strips
5 eggs
200 ml milk
Salt, pepper, nutmeg
250 g Emmental cheese, grated

Preparation

Mix the flour, butter, **CAMBOZOLA**, and salt into a dough, and leave to cool for 20 minutes. Preheat the oven to 180°C. Boil turnips and black salsifies in water for 10 minutes, drain. Fry the bacon strips in a pan until crispy and drain on paper towel. Roll out the dough and lay out in a spring form pan; raise the edge by approx. 3–5 cm. Whisk eggs and milk with nutmeg, salt, and pepper. Add the vegetables, bacon and Emmental, to the egg and milk and mix well. Spread the mixture on the dough, and bake at 180°C for 40–45 minutes. Serve with salad.

Tip

Wear gloves when peeling the black salsifies. Briefly place the peeled black salsifies in water with a dash of vinegar so that they do not brown.

