

# Vermont Mascarpone and Mushroom Brunch Quiche

This recipe comes from Karen Daseke Peterman at the Vermont Butter and Cheese Company. She's got the right idea - putting two Vermont made products in one recipe!

## Filling Ingredients:

1 Vermont Mystic Pie Shell  
8oz Vermont Mascarpone Cheese  
1c whole milk  
2 egg yolks and 1 whole egg  
1T Vermont Cultured Butter  
1T olive oil  
1/2 C grated reggiano or good grade parmesan cheese  
3 cups mixed mushrooms sliced  
2T minced shallots  
1t chopped fresh thyme  
3T Cognac or Brandy  
1/2t nutmeg



## Directions

Bake Pie shell according to directions on the side of the box for Full Pre-Bake method. Cool to room temperature.

Place butter and olive oil in a pan on medium-high until butter starts to bubble a little add shallots and mushrooms and turn heat down to medium. Stir mushrooms and shallots occasionally so they do not stick to the pan. When the mushrooms start to get soft add the Cognac or brandy and cook until there is no more liquid in the pan. Add thyme, salt and pepper to taste and cool to room temp. Set aside.

Preheat oven to 350°

Wisk the mascarpone, milk, eggs and nutmeg together in a large bowl. Add the cooled mushroom mixture and cheese and stir until incorporated. Pour into the pre baked pie shell.

Bake for 20-25 minutes until golden brown and set.

Allow Quiche to rest on a wire rack for 10 minutes and serve.