



Cundiun Mini Quiche

Courtesy of Keli Sim DeRitis - Poggi Bonsi - www.poggibonsigifts.com



Total Time: 40mins

Prep time: 10

Cook time: 15-25

Makes 48 mini quiche

Ingredients

6 large eggs, beaten
1 cup heavy cream
1/2 cup Parmesan cheese, grated
4 ounces goat cheese, crumbled
1/2 fresh spinach, chopped
1/2 jar I Peccati di Ciacco Cundiun
- Ligurian Vegetable Appetizer,
drained and chopped
1/2 Tsp Piranske Soline Fior di Sale
1 Tsp ground Pepper
Le Ferre Organic Extra Virgin
Olive Oil

Directions

Preheat oven to 375° F.

Brush the mini muffin tins with olive oil. Whisk together the eggs and heavy cream until light and fluffy. Add salt, pepper, spinach and antipasto; mix until well-combined. Blend in the cheeses.

Pour mixture into muffin tins.

Bake for 15-25 minutes until the egg mixture is set.

Remove from the oven and let rest for about 5 minutes, tumble from the muffin tins, and serve.

Buon Appetito!