

Quiche

By Corentin

INGREDIENTS

- BASIC FLAKY PASTRY
- 6 BIG ONIONS
- 2 EGGS
- 2 BIG SPOONS OF CREAM
- GRATED CHEESE
- OIL , BLACK PEPPER , SALT

METHOD

- COOK THE ONION IN A FRYING PAN WITH OIL , SALT AND PEPPER UNTIL THEY ARE BROWN. YOU CAN ADD SOME HONEY WHEN YOU WANT.
- MIX THE EGGS AND THE FRESH CREAM UNTIL IT IS WELL MIXED.
- ADD THE ONIONS TO THE EGG-CREAM-MIXTURE.
- COVER A OVEN FORM WITH THE PASTRY AND FULL IT WITH THE MIXTURE.
- COVER EVERYTHING WITH CHEESE AND PUT IT IN THE OVEN (180 DEGREE)