



SPINACH, SHALLOT AND EGG TART WITH CONTI FRUIT AND TRUFFLE SPREAD

1-ready-made unbaked pie crust
3 large free-range eggs, beaten
3 medium shallots, finely diced
Salt to taste

8 ounces crumbled goat cheese
½ cup cream
6 cups spinach (or any country green mixture)
Pepper

3 ounces wild mushrooms
2 tablespoons butter
Conti Fruit and Truffle Spread
Olive Oil (optional)

You will need a 7½ inch diameter fluted quiche tin with a removable base or 9" pie dish about 1¼ inches deep (if your ready-made pie crust is in pie pan, disregard this step). Pre-heat the oven to 375°F. In a medium-sized frying pan, melt the butter over a med/low heat and add about 2 of the diced shallot (reserving some to sauté with spinach later in recipe), add wild mushroom and a pinch of salt to taste. Give ingredients a good stir and let them cook gently without a lid for 5 minutes. Remove from heat and set aside. Crumble the goat cheese and gently combine it with the shallots in the bottom of the pie crust. Do not rinse the pan you cooked shallot and mushroom, as you will need for spinach. In a separate bowl, whisk the 3 eggs together with the cream, seasoning with salt and ground black pepper. In the same pan you used to sauté shallot and mushroom, sauté the remaining shallot and a little olive oil, if needed. Add spinach on medium heat about 5-6 minutes, tossing often to wilt your spinach adding a pinch of salt to taste (should look like it is almost stewed and leaves are softened); set aside. Pour the cream and egg mixture over the top of the cheese, shallots and mushroom mixture then put the tart in the oven and bake for 30-35 minutes, until it's firm in the center and the surface has turned a lovely golden-brown. Remove the tart from the oven and allow it to settle for 30 minutes or until just slightly warm. Spread a layer of the Conti Fruit and Truffle mix over the top of the warmed tart and sprinkle the wilted spinach over the top of the Conti Fruit and Truffle mix. Serve in slices similar to a pie.

Enjoy your Conti products!

Charlotte Capan, Conti USA

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