**The Woodlands at Phillips**

**Spinach and Pom Pom Mushroom Quiche**

**Ingredients**

6 large eggs, beaten

1 1/2 cups heavy cream

Salt and pepper

2 cups chopped fresh baby spinach, packed

1-pound sautéed pompom mushroom (see demo for more details)

1 1/2 cups shredded Swiss cheese

1 (9-inch) refrigerated pie crust, fitted to a 9-inch glass pie plate

**Directions**

Preheat the oven to 375 degrees F.

Combine the eggs, cream, salt, and pepper. Layer the spinach, sautéed pompom mushroom, and cheese in the bottom of the pie crust, then pour the egg mixture on top. Bake for 35 to 45 minutes until the egg mixture is set. Cut into 8 wedges.

**Savory Mushroom Crepe/Galette**

**Ingredients ( 8-11” crepes)**

Basic Crepe/Galette batter

½ Cup buckwheat flour

½ Cup white flour

3 eggs

1 ½ Cup milk

1 tbs oil

1 tsp salt

**Directions**

In a blender, combine the milk, eggs, butter, sugar, vanilla, salt and flour. Mix until batter is smooth (about 15-20 seconds).

Spray non-stick cooking spray onto a 8 inch frying pan. ...

Cook for about 1-2 minutes per side, or until lightly browned

**Bechamel Sauce**

**Ingredients**

6 tablespoons (3/4 stick) unsalted butter

3 tablespoons plus 1 teaspoon unbleached all-purpose flour

2 2/3 cups milk (do not use low-fat or nonfat)

1/4 teaspoon ground nutmeg

**Directions**

Melt butter in large saucepan over medium heat. Add flour and stir 3 minutes (do not brown). Gradually whisk in milk. Simmer until sauce thickens, stirring occasionally, about 5 minutes. Stir in nutmeg. Season with salt and pepper. Cool to lukewarm, about 30 minutes

**Mushroom Filling**

**Ingredients**

1 lbs. Pom Pom mushroom diced

1 tablespoon olive oil

1 garlic clove, minced

1 tablespoon finely chopped fresh Italian parsley

1/4 cup dry white wine

**Directions**

Heat oil in heavy large skillet over medium heat. Add diced pompom mushroom, garlic and sauté 1 minute. Add parsley and sauté 1 minute. Add wine and boil until liquid evaporates, about 2 minutes. Reduce heat to medium-low. Cover and cook until tender, stirring occasionally, about 10 minutes. Uncover and simmer until liquid evaporates, about 3 minutes. Season with salt and pepper.