

Roadshow's

Goat Cheese & Broccoli Quiche

Ingredients

- One pie crust
- 1 ½ cups grated goat cheddar cheese
- 2 cups broccoli florets
- ¼ cup chopped onion
- 1 teaspoon basil
- 1 teaspoon olive oil
- 1 ½ cups milk
- 4 eggs
- Pinch of mace and salt & pepper to taste

Directions

Preheat oven to 375°

Spread grated goat cheese across bottom of pie crust.

Sauté chopped onion in olive oil until transparent. Stir in basil and spread on top of cheese.

Steam broccoli until bright green and just tender.
Arrange on top of the onions.

Beat together the eggs and milk adding the spices. Pour over the top.

Bake 35 to 40 minutes.

Caprikorn Krug's Roadshow



Roadshow is one of our great bucks! He is massive, huge and powerful – and says “Real men eat goat cheese quiche”.

Roadshow is the only son of our “Spotlight” doe and he appraises excellent. Despite his huge size, he is extremely friendly. Immediately after posing for the above picture, he took some time to “stop and eat the flowers”.

One of Roadshow's sons is living on a dairy in Canada. Most of Roadshow's daughters are living in a dairy in the Midwest. However his daughters that we have on our farm are producing lots of high quality milk which we use to produce the cheddar cheese used in this delicious recipe.