



Foraging for natural ingredients is not only fun but can turn out as some seriously delicious recipes. The mice of Brambly Hedge love a good forage, preserving their fruit as jams and turning their vegetables into yummy dishes. Here's one we recommend for you to try!

Wild Mushroom Quiche

Ingredients

- * 200g x fresh mushrooms (please do not forage for mushrooms without adult supervision)
- * 1 x sheet puff pastry
- * 1 x clove garlic
- * 1 x onion
- * 1 x tbsp of butter
- * 2 x eggs
- * 3 x egg yolks
- * 200ml of single cream
- * 1 x tsp mixed herbs
- * Pinch of salt



Directions

1. Pre-heat your oven to 160 °C.
2. Unfold the pastry sheet across a pie dish; cut off any excess pastry.
3. Prick the base of the pastry all over with a fork.
4. Pre-bake for approx 20 minutes. Leave to one side when cooked.

Meanwhile prepare the filling:

1. Chop the onion and garlic and slice the mushrooms.
2. Melt the butter in a frying pan and add in the vegetables. Season with salt, pepper and herbs and fry until golden-brown. Set the pan aside to cool a little.
3. In a separate bowl, whisk the eggs, yolks and the cream together. Season with salt and allspice. Add the mushroom, onion and garlic mixture.
4. Pour the filling into the pre-baked pastry shell and return to the oven for another 45 minutes until the filling is completely set.
5. Tuck in and enjoy!

