

Yellow Crew

CAULIFLOWER AND BACON CRUST-LESS QUICHE



125gr Butter
2 Onions, chopped
1 cup SASKO Flour
1 Tbs Mustard
1 cup Milk
0,5 cup Cream
4 eggs

250gr cooked cauliflouwer
125gr crispy bacon
250gr grated LANCEWOOD cheddar
60gr grated parmesan
Salt and pepper to taste

Fry onion in butter till soft
Add flour and mustard
Add milk and cream and stir till boiling
Remove from the heat
Add beaten eggs, cauliflower, bacon, cheese
and seasoning
20x30cm greased dish
Bake for 30-40 minutes or until set and
golden at 180 degrees

