

Cheese & wholegrain mustard pie with Reine de Dijon® wholegrain mustard

Preparation: 10 minutes
Cooking time: 40 minutes



Ingredients

- 1 pie crust,
- 4 eggs,
- 250 ml cream,
- 100 g grated cheese,
- 150 g Reine de Dijon® wholegrain mustard,
- 150 ml milk,
- salt, pepper

Recipe

Preheat the oven to 180°C.

Grease the pie dish and gently cover with the pie crust.

For the filling, beat the eggs with the milk and cream. Then add the grated cheese and Reine de Dijon® wholegrain mustard.
Salt and pepper to taste.

Cook in the oven for 40 minutes.



REINE DE DIJON SAS

Au bas des combets
F - 21410 Fleurey sur Ouche

contact@reinededijon.fr

tél. +33 (0)3 80 76 05 10