

Warm Polish Sausage Quiche

Rose Product used: Rose Polish Sausage

Ingredients:

2 links Rose Polish Sausage
4 whole large eggs
1 cup heavy cream
1 tsp ground cumin
1 tbs italian parsley chopped
1/2 tbs oregano, chopped
1 tsp kosher salt
1/2 tsp ground black pepper
1/2 cup feta cheese, crumbled
1-10" raw quiche shell or raw pie shell or home made pie dough
1/2 cup baby spinach, blanched, drained & chopped
1/4 cup roasted red bell peppers, small diced
16 kalamata olives, pitted & cut in half
1/4 cup caramelized fennel, small diced

To make the quiche:

Center a rack in the oven and pre-heat to 450° F. Pre-cook the polish sausage on a grill or under a broiler. When cool enough to handle



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cut into medium dice and set aside.

Place the eggs, heavy cream, ground cumin, parsley, oregano, salt, and black pepper, and crumbled feta cheese in a bowl. Mix well and set aside.

Roll out and place pie dough into a 10 inch pie or quiche pan. Line the pastry with aluminum foils and weigh down with dry beans or pie weights. Par bake for 7 minutes. Remove pie shell from oven and reduce heat to 350° F. Remove weights and foil. Spread the blanched baby spinach, diced polish sausage, roasted red peppers, kalamata olives and caramelized fennel in the par baked shell.

Top with the egg, cream and cheese mixture.

Bake for 30-40 minutes or until toothpick removes clean from the center.

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Remove from oven and allow to slightly cool. Cut into traditional pie style wedges.



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Recipe by Chef Kenny J. Gilbert