

Jamon Quiche

- 4 ounces shredded Swiss cheese or cheeses of choice Goats – Fetta - Tasty cheese
 - 2 tablespoons cream
 - Jamon (Serrano)
 - 4 eggs, beaten
 - 1/4 cup finely chopped leek sautéed
 - 1 teaspoon salt
 - English Spinach
 - 1/2 cup all-purpose flour
 - 1 1/2 cups milk
1. Heat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan.
 2. Line bottom of pie plate with cheese and spinach. Combine eggs, cream, onion, salt, flour and milk; whisk together until smooth; pour into pie pan. Top with Jamon.
 3. Bake in preheated oven for 35 minutes, until set. Serve hot or cold.