



 **60 minutes**

 **6 people**

400g chestnut mushrooms, sliced
60g spinach
2 spring onions
6 eggs
600 ml double cream
250ml milk
50g parmesan cheese, grated
2 cloves garlic
20g Brioche Loaf

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#briocherecipes
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Wild Mushroom Brioche Bake

1. Preheat the oven to 200°C and prep a casserole dish with a knob of butter.
2. Fry the mushrooms until soft. Add the spinach, spring onions and garlic and cook for a further 2 mins. Once done, set aside.
3. Whisk the eggs, cream, milk and cheese and pour the mixture into the prepped casserole dish. Add the mushroom mixture. Tear up the loaf and sprinkle evenly.
4. Bake for 55 mins or until golden brown. Serve immediately. Bon appétit!