



"Bake what you love and love what you bake." Established 2005

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Name That Quiche

Prep Time: 1 hr. Servings: 8

Here Is What You Need for the Crust: 9-inch standard size pie pan

1 1/3 cups all-purpose flour

1/4 cup margarine/butter

1/4 cup vegetable shortening

1 tablespoon sugar

1/2 teaspoon salt

2 – 3 tablespoons ice-cold water or orange juice (maybe up to 8, depending on weather)

Here Is How You Make the Crust:

Using your fingertips, rub the flour, butter/shortening, sugar and salt together until the mixture is crumbly, but still has some larger chunks of butter/vegetable shortening. Add to the bowl 2 tablespoons of ice water or orange juice. Gently mix with one hand until a dough is formed. Roll it into a ball, flatten into a disk, wrap it in plastic wrap, and let it rest in the refrigerator for about an hour. While dough is chilling, prep for your filling.

Note: Depending on weather conditions or the flour quality, you may need to add a little more water or flour to reach the desired dough consistency.

For the fillings, select any one of these ingredients - Total amount needed is 1 ½ cups:

Chopped frozen broccoli, thawed

Chopped frozen spinach, thawed and well-drained

Fresh sliced mushrooms

Chopped cooked bacon

Chopped ham or turkey

Finely chopped onion

Finely chopped green peppers

Choose 1 cup shredded or finely chopped cheese:

Swiss, Cheddar, Mozzarella, or Provolone

Egg Mixture Ingredients:

In a medium sized- bowl, whisk together the following: 1 cup half & half milk, ¼ cup all-purpose flour, ½ teaspoon salt, a pinch of white pepper, and ¼ teaspoon nutmeg. Add 4 eggs one at a time, cracking them into a separate bowl before adding them into the mixture; whisk with each addition. (Alternate: you can use a blender instead and combine together at once.)

Here Is How to Put Together Your "Name That Quiche":

After dough is chilled, remove from refrigerator and pre-heat oven to 425 degrees. Return dough to the lightly- floured, flat surface and roll out until dough is large enough to fit into your pan. Transfer dough into pie dish, and cut a piece of foil large enough to cover the whole piecrust; press gently on top and bake for 15 minutes. Carefully remove foil and bake for an additional 2 minutes; remove from oven, and let set for 5 minutes. Reduce heat to 325 degrees. Add in 1 ½ cups of filling and 1 cup of cheese; pour liquid egg mixture on top, place pie on a cookie sheet, and return to the oven for 45 to 50 - 60 minutes, or until knife inserted in center comes out clean. Let stand for 15 minutes before serving.