

QUICHE FOR TWO

COURTESY OF JEM, THE KITCHEN WIZARD



FEATURING

Bearwallow Valley Farms



Quiche for Two

Crust:

1 ¼ C. all-purpose flour
½ C. (1 stick) of cold salted butter
(cut into 1" cubes)
3-4 Tab. cold water
1/8 tsp. freshly ground pepper
1/8 tsp. garlic powder
¼ tsp. dried thyme leaves
(rubbed between the palms to crumble)

Filling:

4 large eggs
½ C. half & half (or milk)
1 tsp. Herbes d'Provence
1/8 tsp. Piment d'Espelette
(or a dash of ground cayenne pepper)
½ C. roasted asparagus tips
½ C. sautéed mushrooms
½ C. julienned ham strips
1 ¼ C. shredded Gruyere cheese

To make the crust:

Place flour and spices in a food processor and pulse until combined. Add butter cubes and pulse in quick bursts until the dough is crumbly and butter chunks are no larger than small peas. Begin adding the cold water while pulsing the machine, 1 tablespoon at a time, until the dough forms a solid ball. This should take about 4 tablespoons of water and about 10 seconds of intermittent pulsing.

Using a generous amount of flour to prevent sticking, roll pastry out to a generous 10" circle and press into an ungreased 7" springform pan, insuring at least 2" of coverage up the sides.

To make the filling:

Crack eggs into a large bowl, add half and half, Herbes d'Provence, and the Piment d'Espelette and whisk vigorously until very well combined.

To assemble and bake:

Sprinkle ½ C. of shredded cheese directly on the bottom of the unbaked quiche crust. Top with one half of the asparagus, ham, and mushrooms. Sprinkle another ½ C. of cheese and top with remaining ham and vegetables. Pour egg mixture over the layered vegetables and sprinkle the quiche top with the remaining ¼ C. of cheese. Place in a pre-heated 400 F oven for 10 minutes and then reduce heat to 350 F. Continue baking for about 40-45 minutes, until the quiche is set in the center (jiggles very slightly in the middle). Allow to rest at least 45 minutes before removing the springform pan and eating warm.

A perfect pairing with the Domaine des Gerbeaux Macon-Villages