

Quiche (From Silver Palate)

Source: Silver Palate

Ingredients

- 2 cups Filling, Such As Mushrooms, Cheese, Bacon
- 3 Eggs
- 1½ cups Cream
- Nutmeg
- Salt And Pepper
- 1 Pate Brisee Crust

Method

You need a 10" quiche pan.

Beat eggs and cream together and season. Add fillings. (A nice one is sauteed mushrooms finished with vermouth or sherry and a cup of shredded Swiss Cheese).

Pour into prepared Pate Brisee crust and cook until set, about 30 minutes. Keep an eye on it.

Pate Brisee Crust

1 to 1½ cups all-purpose flour (do not use unbleached) 7 tbsp unsalted butter, chilled and cut into pieces ⅛ tsp salt 3 tbsp ice water

Place 1 cup flour, the butter and salt in a food processor. Process just until the mixture resembles coarse crumbs, about 10 seconds. Add the ice water and pulse just until the pastry begins to hold together, about 6 to 8 times. Do not let it form a ball.

Transfer the pastry to waxed paper; flatten the dough into a disk. If the dough seems too sticky, sprinkle it with additional flour, incorporating 1 tbsp at a time. Wrap pastry in waxed paper. Refrigerate for at least 1 hour.

On lightly floured surface, roll out the dough to a 12-inch circle. Transfer the dough to a 10½ inch, loose-bottomed tin tart pan. (I use deep quiche pan). With your fingertips, carefully press the pastry into the pan and up the side, trying not to stretch it. Trim the overhang, leaving about a 1" edge. Tuck this overhang inside the pan, pressing against the side to create a sturdy, double-sided shell. Prick the bottom of the shell. Chill for at least 20 minutes or wrap well and chill for up to 24 hours.

Preheat oven to 375.

Line shell with foil, and fill with rice or beans to weigh it down. For partially baked shell bake about 20 minutes or until browned a bit. (I like it more done than not.) Cool at least 10 minutes before filling.