

CHEF JILL'S DREAMY CREAMY QUICHE

SERVES 6

Pie Crust

2 cups all-purpose flour

1/2 tsp salt

3/4 cup unsalted butter, cold and in small cubes

1/2 cup ice cold water

Quiche Filling

4 large eggs

2 cups heavy cream

salt and ground black pepper, to taste

1/4 cup grated parmesan cheese

1 1/2 cup total fillings of your choice:

broccoli, asparagus, red bell pepper, mushrooms,

spinach, zucchini, bacon, ham, cooked chicken,

smoked salmon, feta cheese, cheddar cheese and Swiss cheese



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Pie Crust: Combine first three ingredients in a food processor and pulse until mixture becomes pea sized in texture. Add ice water and pulse again until just mixed. Place dough into a bowl and refrigerator for 1 hour. Remove dough and roll out a circle to fit into a 12-inch flan tart pan or a 9-inch pie plate. Return to refrigerator until ready to bake.

Quiche: Preheat oven to 350 degrees. In a medium bowl, whisk together eggs, heavy cream and salt and ground black pepper. Retrieve pie crust from the refrigerator and sprinkle with parmesan cheese. Add desired fillings and cover with the egg mixture. Place in the oven on a cookie sheet. For the tart pan bake 35 minutes, for the pie pan bake 55 minutes until golden brown.