

Recipe from I Will Not Eat Oysters

EJJEH QUICHE

MAKES AN 8" QUICHE (6 servings)

THE THINGS

CRUST: *from ChefSteps: Pate Brisé*

250g (2 ¼ cups) bread flour
205g (14 ½ tbsp) cold unsalted butter,
cut into small cubes
3g (½ tsp) salt
55g (about ¼ cup) very cold water

FILLING:

8 eggs
1 cup milk
½ cup heavy cream
1 cup chopped cilantro
½ cup chopped parsley
½ cup chopped mint
1/3 cup chopped scallions
1 tsp salt
¼ tsp pepper
1 cup crumbled feta cheese

labne, or sour cream
za'atar
arugula salad simply dressed with olive oil
and lemon juice

THE WAY

CRUST:

Place the bread flour, cold unsalted butter cubes, and salt into the bowl of an electric mixer fitted with paddle attachment. Mix on the lowest speed until the chunks of butter are broken up into small pea size pieces. Add the cold water and mix on low until the dough just comes together smoothly. Keep an eye on this! Remove the dough from the bowl and press it into a round disk. Wrap tightly with plastic wrap and refrigerate for at least 3 hours.

Prepare an 8" spring form pan by lightly coating with cooking spray. Roll the dough onto a lightly floured surface to about ¼" thick. Be sure it's wide enough to fill the pan with an extra 1 ½" to hang over the sides of the pan. Transfer the rolled pie dough into the prepared spring form pan. Gently press the dough to the inside corners and walls of the pan. Allow the excess dough to drape over the sides. Set in the fridge for 1 hour.

Pre-heat the oven to 390°F to blind bake the crust before filling it. Weigh down the crust on the inside with pie weights. (You can also use dried beans by lining the inside of the pie with tin foil and filling with dried beans.) Place the crust on a sheet pan and blind bake for 20-22 minutes in the center of the oven until slightly golden brown.

FILLING:

While the crust is baking, make the filling by whisking the eggs, milk, heavy cream, cilantro, parsley, mint, scallions, salt, and pepper together in a large bowl. When the crust comes out of the oven, turn the heat down to 325°F and remove the weights or the dried beans. Layer the crumbled feta into the bottom of the crust evenly. Fill with the egg and herb mixture. Carefully return it to the oven and bake for 60-70 minutes until the middle does not jiggle and the crust is a golden brown.

Allow the quiche to cool for at least 20 minutes. Using a serrated knife, cut the excess crust off. Remove the quiche from the spring form pan. Serve slices with a dollop of labne, sprinkle of za'atar, and a side of arugula salad. Enjoy!

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