

Petite Quiche

Makes 15 (3") petite quiches



Ingredients

For the Crust

- 1 cup all-purpose flour
- ¼ teaspoon Kosher salt
- 5 tablespoons unsalted butter, cut into cubes
- 4 tablespoon ICE COLD water
- 1 tablespoon chives, finely chopped (optional)

For the Filling

- 4 large eggs
- 1 ½ cups milk
- 2 tablespoons chives, finely chopped
- 2 tablespoons parsley, finely chopped
- 3-4 strips fully-cooked bacon, cut into small pieces
- ½ cup shredded cheese (any kind you like)
- 1 teaspoon Kosher salt
- ¼ teaspoon freshly ground pepper

Steps

- Step 1: **Start with the crust: Preheat oven to 350° F.** Pulse together flour and kosher salt in a food processor.
- Step 2: Add the super-cold butter pieces and pulse until the mixture resembles a coarse meal (but you can still see pea-size chunks of butter). If using, add the chives and pulse quickly.
- Step 3: Add the ice water and pulse until one large mass of dough forms. You may need to add one more tablespoon of cold water.
- Step 4: Carefully remove the dough from the bowl of the processor and gather it into a ball. Flatten the ball into a disk and wrap in parchment paper. Chill for an hour before rolling out into a 16" circle (you may need to flour your work surface first - or you can roll it between two sheets of parchment paper).
- Step 5: Using the mini pie tins, cut 15 circles. Take each circle and work it into the tins so that there is dough going all the way up the sides. Put the dough-filled tins on a baking sheet pan. Line each pastry with small squares of parchment paper and fill them with dried beans or pie weights. Bake until the crust is set - about 12 minutes.
- Step 6: While crust is baking, whisk eggs and milk together in a large measuring cup (or medium-size bowl). Add parsley, chives, bacon, cheese, salt and pepper and whisk again. Pour the egg mixture equally between the 15 mini tarts. Return them to baking sheet pan and bake for 20-25 minutes or until the center is set. Serve warm or at room temperature.