

Breakfast Quiche

Makes one 9" quiche



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

12 large eggs
1 cup milk
1 teaspoon Kosher salt
½ teaspoon freshly ground black pepper
½ cup scallions, thinly sliced
1 ½ cups shredded cheese (I like using gruyere) - **divided**
1 cup diced ham (or cooked bacon or sausage)
A couple handfuls of spinach leaves torn into smaller pieces

**you can also add some roasted cherry tomatoes and garlic and use mozzarella cheese and sausage.

Steps

For the Crust

1. **Preheat oven to 350° F.** Pulse together flour and kosher salt in a food processor.
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.
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.
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).

For the Quiche

1. Take pie crust and place over cake pan making sure to press into and along the sides so that the dough comes all the way to the top of the pan. Poke some holes with a fork in the bottom and line the bottom with parchment paper. Add pie weights or dried beans and par-bake the shell for 15 minutes or lightly brown. When cooled, remove the weights and the parchment paper.
2. While crust is baking, combine eggs, milk, salt and pepper in a blender and blend until well-incorporated. Add the scallions, half of the cheese, the ham (or bacon or sausage) and spinach leaves to the par-baked pie crust. Pour the egg mixture over the cheese and meat and top with the remaining cheese.
3. Return to oven and bake for 25-30 minutes or until the center is set.
4. Serve warm or at room temperature. This is a great breakfast item to make ahead.