

CHEF JOSHUA'S AMAZING QUICHE



Ingredients:

½	Recipe	Chef April's Simple Tart Dough (savory)
4	Large	Eggs
¾	Cup	Heavy Cream
¾	Cup	Milk
3-4	Ounces	Asparagus, woody ends removed (8-10 thin/4-5 thick)
2-3	Ounces	Mushrooms, cleaned and sliced (5 or 6 medium)
2	Cloves	Garlic, minced
1-2	Tablespoons	Butter
1½	Cups	Cheese, shredded – divided
2-3	Ounces	Cherry Tomatoes, sliced thin
1	Ounce	Fresh Spinach, stems removed (about 12-15 leaves)
		Salt & Pepper to taste
		All-purpose herb blend (Have fun with it!)

Directions:

1. Roll our chilled dough to fit a 9- or 10-inch pie plate, pressing evenly into bottom & sides. Gently prick dough to prevent bubbles from forming. Line with parchment paper and pie stones (or dry beans).
2. Par bake in a 375° oven for 10-12 minutes. It should start to set and just begin to color. When slightly cooled, remove parchment and stones. Set aside to continue cooling.
3. Slice/shop vegetables (except spinach) in to bite-sized pieces. Sauté in butter over medium heat for 5-7 minutes. Remove from heat and set aside.
4. Line bottom of par-baked crust with ½ the shredded cheese. Distribute vegetable mixture in pie crust.
5. Whisk together the eggs, milk, and cream. Slowly pour over vegetable mixture. Slightly submerge spinach leaves into egg mixture, leaving some visible. Bake in a 375° oven for 20 minutes. Rotate and bake another 10-15 minutes. Remove from oven and top with the remaining cheese and a few cherry tomatoes for a colorful presentation.
6. Quiche is done when center has little or no movement when jiggled and cheese is melted. Remove from oven and cool slightly before serving.