

Zucchini Quiche

Makes 1 ten-inch quiche

Ingredients

Pate Brisée:

- 1-1/3 cups all-purpose flour
- 1/2 cup unsalted butter, chilled and cut into 8 pieces
- 1 teaspoon salt
- 1 tablespoon sugar
- 1/4 cup ice water

Filling:

- 2 tablespoons Dijon mustard
- 3 cups grated zucchini
- 8 large mushrooms, sliced
- 2 tablespoons unsalted butter
- 2 cups grated Monterey Jack cheese
- 1 8-ounce package cream cheese
- 1 cup heavy cream
- 2 egg yolks
- 1 whole egg
- Salt and pepper to taste

Procedure

Dough: Put all the ingredients except the water into the work bowl of a food processor fitted with the steel knife. Process until the mixture has the consistency of coarse meal. With the machine running, pour the ice water through the feed tube in a steady stream. Stop processing as soon as the dough starts to come together. On a piece of plastic wrap, form the dough into a flat disk and refrigerate for at least one hour. Roll out dough and line a 10-inch quiche pan with it.

Assembly: Preheat oven to 450°. Spread the bottom of the pastry shell with the mustard and bake 10 minutes. Reduce heat to 350°. Place the zucchini in colander, sprinkle with salt and drain about 5 minutes. While zucchini is draining, sauté mushrooms in the butter. Sprinkle 1 cup of cheese into the bottom of the shell. Spoon the mushrooms on top of the cheese. Squeeze the zucchini to remove the last bit of moisture and put over the mushrooms, separating and fluffing it. Beat together the cream cheese, cream, egg yolks, and whole egg. Season with salt and pepper. Carefully pour in the egg-cream mixture. Sprinkle the remaining cheese on top. Place the quiche in the oven and place a baking sheet on the rack underneath it to catch any drips. Bake for 45 minutes until the top is puffed and golden and a knife inserted in the center comes out clean. Let stand 5 minutes before cutting.

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