

Quiche Two Ways
Caramelized Leek & Potato Quiche and
Broccoli, Ham & White Cheddar Quiche

Alliance Française de DuPage
Saturday, April 24, 2021
Presented by Chef Chris Thielman

Servings: 6 to 8 depending on the size of the slices

Special cooking equipment: 1 9-inch-deep pie tin for each quiche, food processor, pie weights (or dried beans, popcorn, or rice), sheet pan, thermometer

Pâte Brisée dough for the crust

Ingredients: The ingredient measurements shown will make 1 quiche. Please double the amount if preparing both types of quiche.

250 grams All-purpose flour

Pinch of table salt

125 grams unsalted European-style butter (cold and chopped up into small pieces)

1 egg yolk

4 Tablespoons cold water

Cooking spray

Method:

Place flour, salt and the chopped up cold butter pieces into the food processor. Pulse until it resembles sand (about 30 seconds).

Add the egg yolk and water.

Pulse until the dough just barely comes together to form a dough.

Remove and shape into a flattened disk and place into the fridge for 15 minutes to chill.

For ease of rolling, place the dough between two sheets of plastic film. Roll into a thin circle.

Remove the dough from between the sheets of film and place in the pie tin using one of the par baking variations listed below.

Preheat oven to 375° for the par baking of the crust.

Par baking variation 1:

Lightly grease a 9-inch pie tin with cooking spray.

Unroll the dough into the pie tin. The dough should go all the way up the sides and slightly over the top of the pie tin.

Place a piece of parchment on the dough and pour in pie weights or some dried beans or popcorn or rice.

Bake the dough for 20 minutes until the crust is just set.

Remove the parchment and pie weights/beans/popcorn/rice and allow the crust to cook for 20-25 more minutes in the oven **or until golden brown.**

Note: can be baked ahead of time and frozen for use another day.

Par baking variation 2: (requires an extra pie tin)

Unroll the dough into the pie tin. The dough should go all the way up the sides and slightly over the top of the pie tin.

Place a lightly sprayed piece of parchment paper onto the dough and then place an identical size pie tin into the other pan. Place the tins upside down on a sheet pan and bake for 20 minutes. Flip the tins right side up, remove the inner pan and parchment paper and bake for 20-25 more minutes **or until golden brown.**

Note: can be baked ahead of time and frozen for use another day.

Custard for the quiche

Ingredients: The ingredient measurements shown will make 1 9-inch quiche.

Please double the amount if preparing both types of quiche.

3 large size eggs

6 ounces whole milk

6 ounces heavy cream OR (Variation: Crème Fraiche)

½ teaspoon salt

1/8 teaspoon ground white pepper

Method:

In a bowl, place the eggs, whole milk, heavy cream (or crème fraiche), salt, and white pepper. Stir thoroughly with a wire whip. Set aside.

Potato and caramelized leek quiche

Ingredients:

- 1 Tablespoon butter
- 1 leek chopped - white part only (1 cup or about 100 grams)
- 2 small Yukon Gold potatoes (about 200 grams)
- 1 cup (about 100 grams) grated Gruyère cheese

- 1 recipe of the Custard (see recipe provided)

Method:

In a small sauté pan add 1 Tablespoon butter and cook over medium heat. When the butter is hot, stir in the chopped leeks. Sauté the leeks until they turn golden brown and are well caramelized, about 3-4 minutes. Set aside.

Place the whole Yukon Gold potatoes in a pot of water, bring to a boil and then turn down to a simmer for 20-25 minutes or until cooked through. Drain. Cool, peel and roughly chop the potatoes.

To assemble the quiche, take the pre-cooked shell and add the leeks, then layer the chopped potato pieces on top, followed by a layer of grated Gruyère cheese. Evenly and slowly pour the custard mixture into the pie tin.

Very delicately and slowly place the pie tin into the oven on a sheet pan, keeping the pan level. Bake at 350° until the internal temperature in the center is about 170° (about 50 minutes).
Note: Allow to sit at room temperature for at least 20-30 minutes before slicing or the quiche will fall apart!

Broccoli, ham and white cheddar quiche:

Ingredients:

- 1 cup (about 100 grams) cooked small broccoli florets
- 1 cup (about 175 grams) chopped ham
- 1 Tablespoon butter
- 2 stalks green onions, chopped finely (about 40 grams when chopped)
- 1 cup (about 100 grams) grated extra sharp white cheddar cheese
(recommended: Cabot Brand Seriously Sharp White Cheddar Cheese)

- 1 recipe of the Custard (see recipe provided)

Method:

Place the broccoli florets in boiling water and cook for about 3 minutes. Drain thoroughly, and cool. Set aside.

Dice the ham into small pieces. Sauté the ham in 1 Tablespoon of butter until caramelized. When well caramelized, turn off the heat and add the chopped green onions and stir for a minute to wilt the green onions. Set aside.

To assemble the quiche, take the pre-cooked shell and add the broccoli, then add the caramelized ham and green onions, followed by a layer of the grated sharp white cheddar cheese. Evenly and slowly pour the custard mixture into the pie tin.

Very delicately and slowly place the pie tin into the oven on a sheet pan, keeping the pan level. Bake at 350° until the internal temperature in the center is about 170° (about 50 minutes).

Note: Allow to sit at room temperature for at least 20-30 minutes before slicing or it will fall apart.