

CRUSTLESS QUICHE

Last Modified: 11/07/2015

PREP: 30 Min

COOK: 45 Min

OVEN: 350

F EASY

EGGS

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Large	Eggs	Room Temp
1	Pound	Sweet Italian Bulk Sausage	Browned
OR			
1	Pound	Breakfast Pork Bulk Sausage	Browned
OR			
1	Pound	Thin Sliced Bacon	1/4" Lardons
OR			
1	Pound	Mixture Of Any Of The Above	Cooked
2	Tbsp	Salted Butter	For Frying
1/2	Cup	Yellow Onion	Minced
1/2	Cup	Red / Orange / Yellow Sweet Pepper	Minced
2	Cups	Colby Jack Cheese	Shredded
OR			
2	Cups	Mexican 4 Blend Cheese	Shredded
OR			
2	Cups	Mixture Of Any Of The Above	Shredded
1 1/2	Cups	Heavy Cream	
1 1/2	Tsp	Dry Mustard	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

OPTIONAL INGREDIENTS

Pat ALL optional ingredients dry so excess moisture does not interfere with the setting up of the Egg Custard

Use no more than about 3 Cups + / - TOTAL of the ingredients (or combinations thereof) so they all fit inside

		ROASTED VEGETABLES: Asparagus, Broccoli Florets, Onions, Squash, Sweet Peppers, Mushrooms	Chopped Sliced
		FRESH VEGETABLES: Baby Spinach, Tomatoes	Chopped
		SEAFOOD: Smoked Salmon, Shrimp, Lump Crab	Chopped
		COOKED MEATS: City Ham, Sausage, Pepperoni, Salami, Chicken	Chopped
		CHEESES: Gouda, Parmesan, Cheddar, Feta, Swiss, Gruyere, Havarti	Shredded
		FRESH HERBS: Chives, Parsley, Thyme, Basil, Oregano, Green Onions	Chopped

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PREPARATION	
FACTOID	This is a simple, classic, plain Crustless Quiche with a rich creamy Custard filling. You may optionally add in a variety of other ingredients to create a Quiche that is entirely your own. This is delicious & freezes VERY well, so plan to make several at one time. Quiche Lorraine ingredients are Eggs, Cream, Bacon, Swiss Cheese and Onions. ANYTHING else is NOT Quiche Lorraine!
TOOLS	1) 2 - Medium Mixing Bowls. 2) 2 - 9" Disposable Aluminum Deep Dish Pie Tins. (See Picture) 3) Instant Read Thermometer 4) Medium Stainless Steel Skillet
HINTS	When the Egg Custard reaches 170 degrees in the center, IT IS DONE! The Quiche will be soft-set, but it will continue to cook as it stands. ALWAYS let a Quiche cool undisturbed for about 10 minutes, before serving.
CAUTION	Overbaked Egg Custards WILL ALWAYS TEND TO CURDLE.
OPTION	Near the end of baking, you may optionally sprinkle the top generously with any additional shredded Cheese of choice.
PREP	DISH 1) Cut the Bacon Slices into 1/4" wide lardons and set them aside (Freezing Helps). 2) Mince the Onion and set it aside. 3) Mince the Sweet Pepper(s) and add it on top of the Onion. 4) Preheat the oven to 350 degrees with a rack just below center.
1	CUSTARD: In a medium mixing bowl, whisk thoroughly together the Eggs, Heavy Cream, any chosen fresh Herbs (NO Egg White streaks visible). Gently fold in 1/2 of the chosen Cheese and several large pinches of Salt and Pepper (to taste).
2	MEATS: In a medium skillet over medium heat, cook the Bacon Lardons until browned (soft), drain on paper towels and set it aside. Set aside 2 tablespoons of Bacon Fat.
3	MEATS: In a medium skillet over medium heat, cook the chosen Sausage(s), crumble finely, drain on paper towels and set it aside.
4	VEGETABLES: In the skillet over medium heat, add in the reserved Bacon Fat, cook the Yellow Onion and Sweet Peppers until the Onions are transparent and the Peppers are tender.
5	PREP: Spray the pie tins with Pam Cooking Spray. Stir together the chosen cooked Meat and the Onion & Pepper Mixture. Sprinkle the mixture divided evenly in the bottom of the pie tins.
6	QUICHE: Pour the Egg Custard mixture EVENLY over the top of the Meat & Onion Mixture. Leave 1/4" room at the top for expansion. Gently shake to even it out. Sprinkle the top of the Egg Custard evenly with the remaining Cheese. (I will ALWAYS use a bit of +extra+ Cheese here).
7	BAKING: Bake the Quiche for 40 minutes and test for doneness with an instant read thermometer. The top should be browned lightly. A toothpick will come out damp, but with NO Egg Custard stuck on it.
NOTE	As the Quiche bakes, it will swell up above the top of the pie tins. This is OK as it will shrink back down as the Custard cools & thickens.
8	Remove the Quiche from the oven and place it on the counter uncovered for 10 minutes to cool and complete the setting up of the Custard.
SERVE	Slice each Quiche into 6 slices and serve while hot with Salt and Pepper on the side.

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