

HAM & CHEESE PIE (QUICHE)

F EASY

Last Modified: 02/12/2016

PREP: 10 Min
COOK: 30 To 40 Min
OVEN: 350

BREAKFAST

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Tbsp	Unsalted Butter	Softened
3	Tbsp	FRESH Parmesan Cheese	Fine Grated

FILLING			
5	Thin Stalks	Green Onions (Greens & Whites)	
8	Oz	Gruyere Cheese	Shredded
5	Oz	Deli Ham	1/4" Diced
1/2	Cup	All Purpose Flour	
3/4	Tsp	Baking Powder	
1/2	Tsp	Fresh Ground Black Pepper	
1/4	Tsp	Kosher Salt	
1	Cup	Half & Half	
4	Large	Eggs	Well Beaten
2	Tsp	Unsalted Butter	Melted
2	Tsp	Dijon Mustard	
1/8	Tsp	Ground Nutmeg	

PREPARATION	
FACTOID	This is NOT a Quiche, BUT it is so Quiche-like that it is included in the name. The Parmesan Cheese will create a "false" brown crust on the bottom.
NOTE	Quick, easy with a minimal number of dirty dishes.
TOOLS	1) Medium Mixing Bowl 2) Small Mixing Bowl 3) 10" Glass Pie Dish
PREP	DISH 1) Preheat the oven to 350 degrees with a rack in the lowest position.
1	Heavily Butter the entire inside of the pie dish with softened Unsalted Butter.
2	Shred the Gruyere Cheese and place it in a medium mixing bowl. Finely grate the Parmesan Cheese and sprinkle it evenly in the Buttered pie dish, shake the dish to distribute the Parmesan evenly on the bottom and up the sides.
3	Trim the top and bottom of the Green Onions. Separate the white part from the green part. Thinly slice the white part lengthwise into halves or quarters depending upon their size and mince them very fine and add them in the Cheese mixing bowl. Thinly slice the greens and add them into the same mixing bowl..
4	Dice the Ham into 1/4 inch cubes and add them into the Cheese bowl. Toss by hand to mix the Cheese, Onions and Ham together thoroughly. Add the Ham Mixture into the pie dish and level it out.
5	Add the Flour, Baking Powder, Black Pepper and Salt into the medium mixing bowl and whisk to mix it well. Whisk in the Half & Half, add in the Eggs and whisk to mix them together well.

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6	Whisk in the Melted Butter, Dijon Mustard and Nutmeg. Pour the mixture evenly over the top of the mixture in the pie dish, making sure that ALL is soaked with the Custard.
7	Bake the Pie for 1/2 hour or until the center solidifies and the top is brown. The Eggs will "Soufflé" and puff up during baking.
8	Allow the Pie to rest uncovered and undisturbed for 15 minutes, during which time the soufflé will fall. Slice the Pie into eighths and enjoy while hot.
SERVE	Place on a serving platter and serve while hot.