

Broccoli and Cheese Quiche

Serves 8

Crust:

- 1 tsp salt
- 260 g all-purpose flour, plus more for surface
- 156 g chilled unsalted butter, cut into pieces

Filling and assembly:

- 1 T olive oil
- ½ small shallot or ¼ red onion, small dice
- 1 garlic clove, finely chopped
- 1 small head of broccoli (226 g), halved lengthwise, chopped (about 3 C)
- 1 bunch small hakusai cabbage (about 4 cups) (or bok choy, spinach, or kale)
- 113 g feta cheese, crumbled (or cottage cheese, ricotta)
- 57 g sharp cheddar, grated
- 6 large eggs
- 3 large egg yolks
- 410 ml heavy cream
- 240 ml half-and-half or heavy cream or whole milk
- 3 T chopped chives
- 1 tsp salt
- Freshly ground black pepper

Special Equipment

- 23-cm springform pan



Crust:

1. Whisk **salt** and **flour** in a large bowl to combine.
Use food processor for following:
Pulse **butter** with **flour** until largest pieces are pea-size. Drizzle in ¼ **C ice water** and pulse enough to combine. Turn dough out onto a work surface and lightly knead to work into a shaggy dough (*no dry spots should remain*). Flatten into a disk; wrap in plastic and chill until firm, **at least 2 hours and up to 2 days ahead**.
2. Preheat oven to **180°C**.
3. Roll out dough on a lightly floured surface to a 35-cm round. Transfer dough to pan. Lift up edges and allow dough to slump down into pan, then pat into corners and up around the sides of pan. Smooth out dough so it doesn't have any creases or folds and trim to just below the rim. (Save any scraps

for patching.) **Freeze until very firm, about 20 minutes.**

4. Line dough with 2 layers of overlapping parchment paper and fill with pie weights, ideally right up to the rim. Bake until crust is golden brown all the way around edges (peek below the parchment), **60–75 minutes**. Carefully remove parchment and pie weights. If needed, patch any cracks with reserved dough trimmings and **bake crust just until patches are opaque, about 5 minutes**. Let crust cool.

Filling and assembly:

1. Reduce oven heat to **160°C**.
2. Heat **oil** in a large skillet over medium. Cook **shallot** and **garlic**, stirring occasionally, until softened, **about 5 minutes**.
3. Add **broccoli** and cook, tossing occasionally, until crisp-tender, **about 5 minutes**.
4. Add **hakusai leaves** and cook, tossing often, just until wilted, **about 2 minutes**. Let cool.
5. Stir in **feta** and **cheddar**.
6. Whisk **eggs**, **egg yolks**, **cream**, and **half-and-half** in a medium bowl just to combine.
7. Mix in **chives** and **salt**; season with **pepper**. Scrape vegetable mixture into crust, then carefully pour in egg mixture.
8. Bake quiche until filling is lightly browned and set across the surface but slightly wobbly in the center inch or two, **75–90 minutes**. Let quiche cool in pan before unmolding and slicing.

Do Ahead

Quiche can be baked 2 days ahead. Cover and chill.

This recipe appears to be enough for 2 quiches. Suggestions:

- (1) Make an 20-cm quiche with less egg and more fillings. Use only 2 eggs, one extra yolk, half cup of cream, half cup of milk.
- (2) Make 2 quiches (1 23-cm pie crust and 1 23-cm springform pan with crust). Instead of shallot, use 1 small onion, 3 garlic cloves. Add chopped fresh spinach instead of broccoli. Use heavy cream and milk, Gruyere and Parmesan. Lower the oven temp. after 30 min. if crust is already browning. Cover with foil. Takes 1½ hours.