

Reheating Quiche

Room temp vs Warm?

✓ Room temperature (very French, very appropriate)

- Take out of fridge: **45–60 minutes before serving**
- No reheating needed

✓ Pros:

- Best texture (custard stays silky)
- Zero risk of overcooking
- Less last-minute stress

✓ Lightly warm (“freshly baked” feel)

Best reheating method (Oven — ideal)

Instructions

1. Preheat oven
 - 👉 **150–160°C** (low and gentle)
2. Place quiche on rack (or tray)
3. Cover loosely with foil
 - 👉 Prevents over-browning crust
4. Heat
 - 👉 **15–20 minutes** (whole quiche)
 - 👉 **10–12 minutes** (slices)
5. Check
 - Warm to the touch
 - Not hot in the center

Pro trick

If reheating whole:

- 👉 Place a small dish of water in the oven

Why:

- Adds gentle humidity
- Keeps custard from drying out

Timing

If serving warm:

- Put quiche in oven **~25 minutes before serving**
- Pull out and rest **5–10 minutes**
- Slice and serve

