

# Quiche Fromage

20 mini quiche



## Ingredients

### Dough

3/4 C all-purpose flour

1/4 t salt

4 T unsalted butter, cold

2 T ice water

### Basic Filling

2 eggs

2/3 C milk

pinch salt

pinch pepper

pinch nutmeg

### Filling Options

1/2 C diced spinach, broccoli, red peppers, or ham

2 oz grated swiss or cheddar

## Instructions

Preheat oven to 375 degrees.

In a medium bowl, mix flour and salt. Add the butter and using a fork, mix until the dough resembles coarse meal. Pour ice water in a slow, steady stream, until the dough just holds together when pinched. If necessary, add more water. Do not over mix.

Turn the dough onto your work surface and gather into a ball. Divide the dough into two individual pieces, flattening each half into a disk. Cover with plastic wrap, and chill for at least 15 minutes.

After the dough has chilled, divide dough into 24-36 individual pieces (about .3 oz each) on a lightly floured surface. Flatten each piece using fingers and place in mini muffin cups to form a cup for the filling ingredients; make sure to go up sides of the pan too.

Place 1 teaspoon of desired diced vegetables and a sprinkle of cheese into each cup.

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# Instructions

In a large bowl, beat the eggs and milk. Add salt, pepper and nutmeg and mix to combine. Then transfer to a squeeze bottle or pour egg mixture directly from bowl into each mini tin, on top of the veggies and cheese, filling the empty space, leaving each one about  $\frac{2}{3}$  full.

Bake in the oven until set, about 10-15 minutes. Remove from the oven and let cool on a wire rack before serving. Enjoy!

Variations Lorraine (ham/bacon, swiss); Spinach (spinach, cheddar); Broccoli (broccoli, cheddar)

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