

GINGER AND BAKER FRENCH SILK QUICHE

Includes Instructions, ingredients and techniques.

This takes several steps and can be done over two days if needed. The quiche should sit in the refrigerator for 48 hours BEFORE cutting it. (See instructions for changes at the end if the quiche is needed in less than 48 hours.)

Steps:

1. Assemble tools: springform pan, vegetable spray, dough, rolling pin, parchments, pie weights.
2. Prepare and Freeze Crust
3. Prepare roasted veggies and the liquid ingredients. (see recipe)
4. When preparing to bake, gather ingredients for filling and frozen crust
5. Fill and Bake Quiche

Preparing the Pan:

Place the bottom of the pan UPSIDE DOWN. This will enable you to remove the quiche more easily from the pan.



Spray the inside a 3" high springform pan thoroughly with vegetable spray. Spray the top edge and about 1" around the outside edge so that the overlapping dough won't stick.

Make the crust:

30 oz of Flaky Butter Crust (FBC) Dough from the G&B Baker

FLAKY BUTTER CRUST

Ingredients:

- 12 oz. butter cubed and frozen
- 18.75 oz. all-purpose flour (3 & 3/4 cups)
- 3/4 oz. granulated sugar (1 1/2 Tbsp)
- 1 1/4 tsp. kosher salt
- 1 1/2 tsp. apple cider vinegar
- 4 1/2 fl. Oz. +/- ice water

Method:

1. Cube and freeze butter.
2. In the bowl of a food processor combine flour, sugar, and salt.
3. Add butter and pulse until mixture forms into little balls.

4. Combine vinegar and water in a small bowl.
5. Slowly add liquids to dry mixture until it reaches desired consistency.
6. Shape into a disc and wrap with plastic.
7. Let rest in fridge until cool throughout, at least 45 minutes.
8. Roll out on a floured surface and shape into a 20-inch (minimum) circle



Line the pan with the dough. Form it closely and make sure there are no breaks, cracks or weak parts: As you drop the crust into the springform pan, ensure no large butter pieces are exposed, no thinning of crust and complete coverage of the pan. IF any place is thin or too large a piece of butter, put a dough “patch” in place to ensure it doesn’t leak.



(notice the patch inside this pan)

Let the dough hang over the edge a minimum of 2” so that it does not shrink during blind baking. Trim any pieces over the edge that are longer than the height of the springform pan sides.



Set the springform pan on a parchment lined baking sheet and put in the freezer for a minimum of 1 hour. It can be frozen for up to one day.

Bake the crust:

Line the inside of the crust with TWO (2) pieces of parchment paper, turned at 90-degree angles. This assures full coverage of the crust and protection from the pie weights.



Drop a bag of pie weights (or uncooked beans or rice) into the pan and bake at 350 degrees for 1 hour. The crust should be brown on the outside. Check the inside of the crust by lifting the pie

weights. If it is still raw on the inside, remove the pie weights and put it back in the oven for 5-15 minutes as needed. When you remove the crust from the oven, put the pie weights back in the pan until the crust is completely cooled. (Leaving the pie weights in the pan allows the beans to continue cooking the crust. It also prevents bubbles from forming and rising in the crust.)



If it is not being used immediately, upon complete cooling, wrap in plastic wrap and store in the bakery.

When prepared to bake the quiche, preheat the oven to 350 degrees.

Prepare the filling:

QUICHE CUSTARD RECIPE

Ingredients:

24 fluid oz. Whole Milk

24 fluid oz. Whipping Cream

1 Tbsp Kosher Salt (we like Diamond Crystal)

1/4 tsp cayenne

1 tsp white ground pepper

1/4 tsp nutmeg

12 eggs

Additional ingredients:

8 oz shredded Asiago cheese

6 oz roasted vegetables of your choice – bell peppers, onions, zucchini, yellow squash, mushrooms, asparagus, broccoli, cherry tomatoes, etc. Note: Make sure to cool and drain after roasting.

Method:

1. Heat milk and heavy cream in a saucepan over medium-high heat until a skin forms on the surface.
2. Remove from heat and let cool for 15 minutes.
3. Pour mixture into a blender and add salt, pepper, cayenne and nutmeg.
4. Blend on low adding 3 eggs at a time until combined. Increase speed on blender and blend for 30 seconds until batter is light and fluffy.
5. Pour 1/3 of liquid into the pre-formed crust.
6. Layer 1/2 the cheese and 1/2 the veggies.
7. Pour another 1/3 of the liquid.
8. Add the remaining cheese and veggies. The pan should be full. (add as much liquid as you can and still have the liquid below the rim). You will have about 1/4 - 1/3 of the liquid left.



(this shows remaining liquid from 4 different quiches)

Bake for 20 minutes at **350** degrees. The top of the filling of the quiche should form a brown crust.

Take the quiche out, poke a small hole in the surface and pour the remaining 1/3 of the filling into the quiche. (it may not take all the filling – but should get very close)



Bake at 325 degrees for another 40 minutes.

At the end of 1 hour of total baking time, drop the temperature to 300 degrees and bake another 45 minutes or until the inside of the quiche reaches 165 degrees. Do not remove from the oven until it reaches 165 degrees. The top will still be jiggly.

Let the quiche cool for 4 hours, then move to the cooler.

Let Quiche set a MINIMUM of 48 hours before cutting. Carefully cut around the rim of the pan, removing the crust on the edge. Break/cut the crust off from around the outside of the pan. When quiche is loose from the pan, remove the side and slip off the bottom.



Cut into 8 large servings of equal size. (Weighs approximately 6 2/3 pounds.) Can be served for up to 7 days.