



Bake Austin Quiche Recipe

Spicy Salami & Bell pepper & Leek Quiche

Ingredients:

- 1 sheet puff pastry
- 3 eggs
- 14 oz creamy goat cheese salt & pepper
- 6 thin slices spicy salami
- 1 red bell peppers
- 1/2 bunch of basil
- 1 leek
- 3 Tbsp honey
- red chili pepper flakes

Instructions:

1. Thaw puff pastry for about 30 minutes and roll out.
2. Fit into a greased pie pan.
3. Preheat oven to 400 F.
4. Slice peppers thinly.
5. Wash and tear basil into small pieces, cut leeks & bell pepper in slices. Set aside.
6. Stir goat cheese & eggs until smooth. Add salt and pepper.
7. Place leeks & salami in the bottom of the pastry shell. Top with basil.
8. Spread goat cheese & egg mixture on top.
9. Place bell pepper on top and drizzle with 2 Tbsp of honey.
10. Bake for 30 minutes.
11. Take out of oven and let sit for 10-15 minutes.
12. Drizzle with 1 Tbsp honey and sprinkle with red chili pepper flakes.
13. Enjoy!

Fresh Asparagus & Herb Quiche

Ingredients:

- 2 1/4 cup flour
- 1 1/2 stick cold unsalted butter, cut into small pieces
- 6 Tbsp ice water
- 1/2 tsp salt
- egg white for brushing
- 6 eggs
- 1 1/2 cups milk
- 1 1/2 cups cream
- 1/2 tsp pepper
- 1 1/2 tsp salt
- 1/2 bundle of asparagus



1 Tbsp olive oil
1/2 cup fresh herbs sprigs, like thyme or parsley

Instructions:

1. Put flour, butter, egg and salt in a food processor and pulse until combined, adding water slowly until the dough comes together.
2. Wrap in plastic and chill for about 1-2 hour.
3. Take dough out and roll out to about 1/4" thick.
4. Place in a 9 inch spring form, trim edges, freeze for 30 minutes.
5. Place parchment paper on top of the crust and fill with pie weights or dried beans and bake at 400 F for 20 min.
6. Remove parchment paper and beans and bake for another 12-15 minutes until golden brown. Let cool.
7. Brush with egg white.
8. Cook asparagus in a pan with olive oil or butter for 2 minutes.
9. Whisk eggs, milk, cream peeper and salt.
10. Place asparagus in the booth of the pie crust.
11. Pour custard in the pie crust, place herbs on top and bake at 375F for 10 minutes, reduce heat to 325 F and bake for another hour until tooth pick inserted comes out clean.
12. Let cool and serve.

Spinach Ricotta Quiche

Ingredients:

Pizza dough
2 Tsp olive oil
1 medium sized onion
2 garlic cloves
3 handful of spinach
salt & pepper
15 oz ricotta
8 oz mozzarella grated
1 cup parmesan
2 eggs

Instructions:

1. Preheat oven to 350 F.
2. Grease a pie pan and place dough in the pan.
3. Heat olive oil in a pan and add onion and sauté until tender, add spinach, salt, pepper, nutmeg, and garlic. Cook for about 3 minutes.
4. In a separate bowl combine ricotta, mozzarella and parmesan add eggs and mix until combines, add spinach, onion mix. Blend well.
5. Pour this mix into the pie crust and bake until center is set, (about 45 minutes) and edges of crust at nice and golden brown.
6. Let sit for about 10 minutes and serve.