



Goat Cheese & Tomato Mini Quiche

Enjoy these mini-quiche as appetizers or for brunch. See the [step-by-step](#) for making mini-quiche. Made with Pamela's [All-Purpose Flour Artisan Blend](#).

Ingredients

Crust

- 8 TBSP shortening, cold
- 8 TBSP butter, cold and cubed
- ⅓ cup + 1 TBSP cold water if necessary
- 3 cups [All-Purpose Flour Artisan Blend](#) (430 gr.)
- 1 tsp salt

Filling

- 3 eggs
- 1½ cup cream, half & half, and milk
- ¾ tsp salt
- ¼ tsp pepper
- pinch of nutmeg
- pinch of cayenne
- 4 oz. soft mild goat cheese
- ¼ cup sun dried tomatoes, drained and chopped
- ½ cup packed basil or baby spinach, whole leaves wilted
- ¼ cup grated Parmesan, for sprinkling on top

Directions

CRUST:

Mix flour and salt in the bowl of stand mixer or food processor bowl. Add cold butter and shortening and mix until dough looks like peas in the flour. Add ⅓ cup water; mix until it comes together, if too dry add additional tablespoon of water, 1 tsp at a time. Dough will come together.

Divide dough into 2 pieces: flatten and roll into a 5-inch square (a dough scrapper or ruler will help form straight edges). Wrap second piece and keep cool while working with first half. With a knife, cut 5 equal stripes of dough, quarter turn and cut 5 more strips. You will end up with 25 square plugs of dough.

Spray mini muffin pans well and fill with plugs (you will have one left over for filling in thin spots if necessary). Using a tamper, muddler or the flat round end of a tool; dip end in Artisan flour, then press and wiggle and/or twist, and the dough will come up around the tool. Be gentle when doing this, you want the dough cup to stay whole and have a solid bottom. Repeat with all the dough. Cool in refrigerator to set-up while processing the second square of dough.

Repeat with all dough. Wrap and refrigerate until ready to use. These can be made days ahead

if kept wrapped and cold.

FILLING:

Mix together eggs, cream, salt, pepper, pinch of nutmeg and cayenne. Set aside or refrigerate until ready to use (this filling can be the base for any other type of quiche you would want to make).

Wilt basil or spinach by laying out the leaves on a glass plate, cover with a couple of wet paper towels, and heat in the microwave for 30 seconds.

Fill unbaked, chilled, dough cups in this order: small pieces of goat cheese on the bottom, one or two wilted leaves nestled in next to the goat cheese, and finally a few pieces of sun dried tomatoes over the cheese and leaves. Fill with quiche liquid, about ½ to 1 TBSP, being careful not to spill the quiche liquid (to prevent sticking to the pan). Finally sprinkle a little Parmesan on top before baking.

Bake in the lower third of preheated 375° oven about 25 minutes. Mini Quiche will be puffed up and golden colored.

Cool on a wire rack before removing from pan; use a sharp knife to carefully loosen quiche around the edges.

Chef's Note: You can use what you have on hand, rather than these filling ingredients, just use no more than ¾ cup + 2 TBSP total ingredients for 48 shells.

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