



Ham and Onion Quiche

Make this hearty quiche for brunch, lunch or even dinner.

Yield: One deep dish size quiche, perfect for a 9.5" large Pyrex pie dish

Ingredients

Pie Crust

- Use either [Easy Pie Crust](#) recipe or [Pie Crust with Artisan](#)

Filling

- 4 large eggs
- 2 cups crème fraiche (2 pkgs. 7.5 oz Bellwether Farms)
- 1 ½ tsp salt
- ½ tsp pepper
- pinch of cayenne-optional
- 2 tsp fresh thyme, chopped (or ½ tsp dry)
- 1 cup ham, cut into ¼" dice cubes
- ¼ cup grated Gruyere cheese
- 1 sweet onion

Directions

Prepare pie dough, according to directions for either [Easy Pie Crust](#) (using Bread Mix) or [Pie Crust with Artisan](#) (using Artisan Flour Blend).

Prepare Filling

Slice onion into 1/8" thick rings, use ½ to ¾ of the smaller center onion rings, separate into single rings and set aside. When doing onions this way, they will retain a bit of crispness (and act as a structure for the even distribution of ingredients). If you do not want this, chop onions, sauté, and cool before putting into crust. In a medium bowl whisk together eggs, crème fraiche, and all seasonings. Set aside.

Pre-heat oven to 350°. Roll out pie dough and fix in greased pie dish. Fill uncooked pie crust by layering the raw onions randomly in the pie crust, stacking them up on each other. Sprinkle ¾ of diced ham into pie shell, over and between the onions. Cover with ½ the liquid filling, sprinkle the grated cheese evenly over pie, then the rest of the diced ham, followed by the rest of the liquid filling. Gently push down any onion rings sticking out of the filling (you want to see some of the rings, but they need to be in the filling as well).

Bake in center to bottom third of oven (to help completely bake bottom of pie) in hot oven for 60 to 65 minutes until golden brown and filling is set (a knife inserted into the center of the filling should cut clean). Cool before cutting to hold shape when cut.

Chef's Note: Artisan Flour recipe makes enough for one deep dish 9.5 Pyrex or ceramic pie dish with a little left over. The Bread Mix recipe makes enough dough for 2 deep dish quiches. Crusts can be made ahead of time, and stored in refrigerator or freezer, until ready to use.

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