



Mini Quiche

This is a basic quiche recipe for you to add in your own favorites, or use our filling suggestions. 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
- 1 ½ cup cream, half & half, and milk
- ¾ tsp salt
- ¼ tsp pepper
- pinch of nutmeg
- pinch of cayenne

Other filling suggestions

- 2 TBSP shredded or grated Parmesan
- ¼ cup + 2 TBSP ham or cooked sausage or bacon, finely chopped after cooking
- 2 TBSP green onions, sliced (or chives, minced)
- ¼ cup grated Mozzarella, Jack, Swiss or other good melting cheese

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 Pamela's All-Purpose 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 all ingredients together completely and set aside or refrigerate until ready to use.

Chef's Note: Use what you have on hand— your 'favorites', in approximately the same proportions as above ($\frac{3}{4}$ cup + 2 TBSP total ingredients for 48 shells).

DIRECTIONS:

Put items into unbaked dough cups in this order: dry grated cheese on the bottom, meat or chopped veggies, green onions or chives, and finally topped with a melting cheese like Mozzarella. Remember to leave room for the quiche liquid; use approx. $\frac{1}{2}$ TBSP fillings and $\frac{1}{2}$ TBSP quiche liquid.

Once filled, pour quiche liquid over the top of the ingredients. Bake in the lower third of the oven in preheated 375° oven for 20 to 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 loosen quiche around the edges.

© Pamela's Products, Inc.