



Mini Quiche Florentine

This spinach quiche, made in a mini muffin pan, is a delicious appetizer for any occasion. 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
- 6 oz. (about 4.5 cups) fresh spinach
- ¼ cup + 2 TBSP Swiss cheese, finely grated
- ¼ tsp grated nutmeg

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 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).

Steam spinach by heating 2 TBSP water in a large frying pan on med./high heat and add the spinach. Cover and cook 2 to 3 minutes until completely wilted. (Spinach may be steamed in microwave as well.) Strain, squeeze excess water from spinach, and chop finely; should equal ½ cup.

Mix quiche liquid with the spinach, ¼ tsp nutmeg, and cheese.

Fill unbaked cups with 1 TBSP filling. Bake in the lower third of a 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.

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