



Quiche Florentine

Make this outstanding vegetarian dish for brunch or dinner. Your family and guests will love the delicate flavors of the custard, and relish the buttery, crisp crust. Made with [Pamela's All-Purpose Flour Artisan Blend](#) or [Pamela's Bread Mix](#).

Ingredients

FOR THE CRUST

- 3 cups (430 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 teaspoon salt
- ½ cup shortening, cold
- ½ cup (1 stick) butter, cold and cubed
- ⅓ cup cold water, plus 1 tablespoon more if necessary
- Or follow [Pamela's Easy Pie Crust Recipe](#) using [Pamela's Bread Mix](#)

FOR THE FILLING

- 3 eggs, large
- 1 ½ cups heavy cream, half & half, or milk
- ¾ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon ground nutmeg
- Pinch cayenne pepper
- 5 to 6 ounces (about 4 ½ cups) fresh spinach
- ¾ cup finely grated Swiss cheese

Directions

TO MAKE CRUST

Mix together All-Purpose Flour Artisan Blend and salt in the bowl of an electric stand mixer with paddle attachment or a food processor. Add cold shortening and butter and mix until flour resembles a coarse meal with pea-size crumbs. Slowly add ⅓ cup cold water, mixing until dough just comes together; if too dry, add additional tablespoon of water, 1 teaspoon at a time. Dough will come together around the paddle or food processor blade.

Divide dough in half and flatten each half into a disk; wrap one of the disks in plastic wrap and refrigerate for up to three days for another use, or freeze for longer period.

Place disk on a piece of plastic wrap and cover with a piece of parchment paper. Roll dough into a 13-inch circle. Remove parchment paper from top. Lift the plastic wrap with the dough on top; invert plastic onto pie pan and center the dough. Remove plastic wrap and gently press dough evenly into bottom and sides of pie pan. Turn top edges under to make a thicker lip and crimp the top all the way around. Patch holes with any spare pieces of dough. Refrigerate crust until cold and totally firm.

TO MAKE FILLING AND ASSEMBLE QUICHE

Preheat oven to 400° with rack in the lower third of the oven.

Mix together eggs, cream, salt, pepper, nutmeg, and cayenne in a large bowl. Set aside or refrigerate until ready to use.

Steam spinach on stovetop or in microwave. To cook on stovetop, heat 2 tablespoons water in a large frying pan on medium-high heat; add the spinach, cover, and cook 2 to 3 minutes until completely wilted. To cook in microwave, put spinach and water in covered bowl and cook until wilted. Strain spinach and, when cool enough to handle, squeeze out excess water and chop spinach finely; you should have about ½ cup.

Stir chopped spinach and cheese into egg mixture. Pour filling into unbaked pie crust. Bake for 15 minutes at 400°, then turn temperature down to 350°, and bake approximately 45 minutes longer until a knife inserted in the center of the quiche comes out clean; center should be totally set and feel firm to the touch. If crust is getting too dark while baking, cover with foil until quiche is done.

Cool on a wire rack until filling sets up enough to cut before serving.

NOTE

You can make unfilled crusts, wrap in plastic, and freeze for a quick use on another day—try a different quiche, shepard's pie, or sweet dessert.

To make a different kind of quiche, simply replace spinach and Swiss cheese with other favorite quiche ingredients.

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