



# Quiche Lorraine and Florentine Appetizers

An appetizer that everyone can enjoy. Make ahead of time and freeze for a quick warm up at the last minute.

Made with [Pamela's Bread Mix](#).

**Yield:** 50-75 mini tart shells, depending on thickness

## Ingredients

### Crust

- o 1 recipe [Pamela's Easy Pie Crust](#) from [Pamela's Gluten-Free Bread Mix](#)

### Quiche Filling

- o 3 eggs
- o 1 cup cream
- o 1 cup milk
- o 1/4 tsp salt
- o 1/8 tsp pepper
- o Divide filling in half to make both flavors.
  - For LORRAINE add to 1/2 egg mixture:
    - o 1/2 tsp chives finely chopped
    - o 2 tbsp finely chopped crispy bacon, about 2 pieces
    - o 2 tbsp finely chopped and slowly cooked onion
    - o 1/4 cup finely grated Swiss cheese
  - For FLORENTINE add to 1/2 egg mixture:
    - o 1-1/2 cup spinach—lightly steamed and chopped finely (see below for method)
    - o 1/4 cup finely grated Swiss cheese
    - o 1/4 tsp grated nutmeg

## Directions

### Crust:

To prepare the dough follow Pamela's Easy Pie Crust instructions (to prepare, do not bake). Divide into two disks and chill in plastic wrap.

### For Quiche Lorraine:

Mix 1/2 of total quiche filling with all of the Lorraine mixture. Set aside.

### For Quiche Florentine:

To steam the spinach: put 2 tablespoons water in frying pan, turn on the heat, add the spinach, on goes the lid, 2 minutes, strain, squeeze excess water from spinach and chop finely. Mix 1/2 of total quiche filling with all of the Florentine mixture. Set aside.

Roll out dough in two batches between plastic wrap or parchment. Cut out 2-inch circles. Use a tart tamper or your hands to push into mini muffin pans, squeezing up the sides. Alternatively, you can roll the dough into a ball and press into the pan with either a tart tamper or your fingers.

Fill with quiche filling. If you don't have the mini muffin pans, use the metallic mini muffin cups on a cookie sheet for a slightly larger version. Fill half of the crust cups with Lorraine filling and half with Florentine filling.

Bake in a preheated 375° oven for 15 to 17 minutes, until filling is set and tops are just starting to color.

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