

Ham, Asparagus and Cheddar Quiche

BY CHEF JEFF SEIZER

PREP TIME:

20 minutes

+ 60-80 minutes
to chill dough

COOK TIME:

60 minutes

YIELD:

6-8 servings

Note: You will need either a Pyrex baking pan or a tart mold with removable bottom to make this quiche.

Ingredients

FOR THE SHORT DOUGH

- 580 grams (about 4 2/3 cups) all-purpose flour
- 2 tsp salt
- 1 lb (2 sticks) cold butter, cut into 1/2 inch cubes
- 11 grams (about 2 1/2 tsp) ice water
- 1 whole egg

FOR THE FILLING

- 12 whole eggs
- 1/2 bunch of asparagus, chopped
- 1/2 lb of ham
- 1/2 lb of cheddar cheese

Instructions

1. To make the short dough, add flour into a food processor or bowl, add the cold cubed butter and flour. Mix or pulse until the butter is in small pieces, but still visible. Add 1 egg and the salt. Add the ice water slowly until it forms into a ball. I like to finish mixing the dough on the counter by hand until it holds together but is still flakey. Wrap in plastic and chill. Once dough is cold, roll it out to about 1/4 inch and place it in to your desired backing pan.
2. Once dough is in the pan, chill again for at least an hour. When ready to bake, preheat oven to 350 degrees. Use a fork to poke holes in the bottom of the dough. Blind bake with dry beans and wax paper until the crust sets. Remove the beans and wax paper and set aside. Bake for another 10 minutes until the bottom is just turning golden.
3. Mix the eggs with the diced ham, asparagus and cheddar and about a tablespoon of salt. Pour mixture into the baked tart shell. At this point turn your oven down to 275 and put the quiche back into the oven. Bake until firm - around 45 minutes. Cool for at least 30 minutes, remove from baking pan, cut quiche into even pieces and serve!



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