

Mushroom and Leek Quiche

For the pastry:

- 1 ½ cups (375 ml) all-purpose flour
- ¼ tsp (1 ml) Kosher salt
- ½ cup (120 ml) cold unsalted butter, cut into small cubes
- 1 egg yolk
- 1 tsp (5 ml) distilled white vinegar
- ¼ cup (60 ml) ice water

For the quiche:

- 3 tbsp (45 ml) olive oil
- ½ lb (250 g) mixed mushrooms, (cremini, shiitake, oyster or portabella) stemmed and sliced
- 1 small leek, white and light green parts only, rinsed and thinly sliced
- 2 whole cloves, garlic, minced
- 1 tsp (5 ml) herbs de Provence
- ½ cup (125 ml) dry white vermouth
- 4 large eggs
- 1 cup (250 ml) whipping cream
- ½ tsp (2 ml) Kosher salt
- ½ tsp (2 ml) freshly ground black pepper
- 1 cup (250 ml) shredded Gruyère cheese

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Convection + Bottom Heat mode

Temperature(s): 400°F / 375°F

Required Accessories: Large Rack

Preparation Time: 1 hour + 30 minutes for pastry, 20 minutes for filling

Cooking Time: for assembled quiche 35 minutes

To prepare the pastry:

In a medium bowl, sift together the flour and salt. Using a pastry blender or food processor, cut in the butter until coarse crumbs form. In a measuring cup whisk egg yolk with vinegar, stir into the flour mixture and add the ice water in a stream mixing all the time until the dough comes together in a ball. Press into a disc, wrap in plastic wrap and refrigerate for one hour or overnight.

To blind bake the pastry:

Roll out the pastry onto a lightly floured surface into a 13-inch circle about ⅛-inch thick; press into a 9-inch fluted tart shell with a removable bottom and trim any excess. Prick all over with a fork and refrigerate for 1 hour. When ready to bake the shell, slide the Large Rack onto the second rail position from the bottom. Using the left control knob, set the oven to Convection + Bottom Heat mode. Using the right control knob, preheat the oven to 375°F. Line the shell with parchment paper or foil and fill with dried beans or pie weights. Place in the oven and bake for 20 minutes. Remove the weights and cool the shell before adding the filling. Using the right control knob, reduce the oven temperature to 350°F to bake the quiche.

To prepare the quiche:

While the pastry is chilling, prepare the filling so it's cool enough to bake when the pastry has finished blind baking. Heat olive oil in a large skillet over medium heat. Add the mushrooms, leeks, garlic and herbs de Provence and saute for 6 - 8 minutes until the vegetables have softened and slightly caramelized. Add the vermouth and cook for 2 minutes until the liquid has evaporated, remove from the heat and set aside to cool completely.

Place the baked shell on a rimmed baking sheet before adding the filling; this will make it easier to transfer the filled shell to the oven. In a medium bowl, whisk together the eggs, cream, salt and pepper. Sprinkle the cheese in the bottom of the cooled tart shell. Top with the mushroom mixture and pour the egg mixture over the top. Transfer the baking sheet to the oven and set the cooking timer for 30 minutes. When the cooking timer has elapsed, using the left control knob, change the cooking mode to Bottom Heat and set the cooking timer for 7 minutes. Finishing the baking in this mode will ensure the bottom of the crust cooks through without the top becoming too brown. Remove the quiche from the oven and cool on a rack for 15 minutes before serving.

Tip: A ½ cup (125 ml) of chopped cooked bacon or a different vegetable, such as broccoli or spinach can be substituted if you prefer.