

GUASTELLO'S VILLAGE MARKET

Farmers' Market Quiche

Serves 8

Ingredients

1 pre-baked pie crust (homemade or store bought)
2 cups assorted tomatoes, cut into 1/2-inch thick slices and drained on a paper towel
1 tablespoon olive oil
2 small zucchini, sliced 1/2 inch thick
1/4 of a red onion, sliced thin
4 large eggs
1 cup half-and-half, or whole milk
1/4 cup unbleached all-purpose flour
1/2 teaspoon salt
1/4 teaspoon dry powdered mustard
1/2 teaspoon fresh ground pepper
1/4 teaspoon cayenne pepper, more or less to taste (optional)
1 tablespoon fresh basil, chopped, plus extra for garnish
1 cup shredded Gruyere cheese
Paprika

To prepare the crust:

Prepare the pastry and roll out to fit in an 11-inch tart pan with a removable bottom. Press the pastry into the pan and up the sides. Using a sharp knife, trim any excess or hangover at the top of the pan. Prick the pastry all over with a fork and refrigerate for 30 minutes. While the pastry is chilling, preheat oven to 375F.

Remove the pie crust from the refrigerator and place on a baking sheet. Carefully line the pastry with parchment paper, then fill with pie weights or dried beans. Bake the crust for 20 minutes. Remove the parchment paper and pie weights or beans and set aside. Return the crust to the oven and bake another 10 minutes or until it starts to brown lightly. Remove from the oven and set aside to cool while preparing the filling.

To prepare the filling:

Wash and slice the tomatoes and place on a paper towel lined plate to drain.

Heat the olive oil in a large skillet over medium heat. Add the zucchini in a single layer, season with salt and pepper and cook until lightly browned. Remove to a plate and add the onion to the hot skillet. Cook for just a few minutes or until lightly browned but still crisp. Add the cooked onions to the zucchini and set aside.

In a medium mixing bowl combine the eggs, half-and-half, flour, chopped basil, salt, pepper, cayenne and dry mustard. Whisk until well blended or make it super easy and hit it with an immersion blender.

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Sprinkle the shredded cheese in the bottom of the baked crust. Layer half the tomatoes and zucchini over the cheese. Gently pour the egg mixture over the vegetables. Top with the remaining tomatoes, zucchini and onions.

Sprinkle with paprika and bake for 30 minutes or until the egg mixture is set in the center. Tent the quiche with aluminum foil during baking if the crust browns too quickly.

Remove from the oven and allow the quiche to cool for 10-15 minutes before serving. It may also be served at room temperature. Garnish with fresh basil if desired.

Store leftovers in an airtight container in the refrigerator.

Credit: savingroomfordessert.com