

Quiche

The inspiration for this recipe comes from Tartine Bakery, located in the Mission District of San Francisco. What I love about this place is that they have no signs to mark their location, you just have to know where they are, and yet they have lines out the door and down the street every morning, and their food is delicious, inspired and inspiring!

Ingredients

- 1 fully baked and cooled 10 inch tart dough shell. (bake your own or use a thawed pre-made tart shell)
- 5 large organic eggs
- 3 tablespoons organic all-purpose flour
- 1 cup crème fraiche (organic sour cream will work as well)
- 1 cup organic whole milk (local milk is a great option as well)
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon fresh chopped thyme

Instructions

- Preheat oven to 375 degrees.
- Place 1 egg and the flour in the bowl of a stand mixer and mix at high speed until smooth.
- Add the remaining eggs and mix until blended.
- In a medium bowl, whisk the crème fraiche until smooth and then whisk in the milk.
- Pour the egg mixture through a fine mesh sieve held over the milk mixture. Whisk in the salt, pepper and thyme.
- Pour the mixture into the pastry shell. Place in the oven and bake for 10 minutes.
- Reduce the oven temperature to 325 degrees and bake until the filling is set, about another 30 minutes.
- Let the quiche cool on a wire rack for at least 20 minutes to let the filling set up, so that it will slice nicely. It can be served warm or at room temperature. To serve a fully cooled quiche warm, cover it with aluminum foil and reheat it in a 325 degree oven for about 15 minutes