

MACRINA

• BAKERY •



MIXED MUSHROOM & KALE QUICHE

Have you heard? We recently started selling our Flaky Pie Dough at our cafés (order for pick-up two days in advance at ShopMacrinaBakery.com). The dough is perfect for many baked dishes, including double-crust pie and savory quiche. The dough is frozen in discs and sold in a 2-pack. Each 12 oz disc rolls out to make a 10-inch tart or 9-inch pie shell.

With our Flaky Pie Dough, this savory quiche is an easy showpiece to make for brunch or dinner. The combination of mixed mushrooms, kale and Gruyère with the buttery crust is one of our favorite winter combinations. As the seasons change, you can substitute different combinations of vegetables and cheese. With a good crust and a proper custard, you can't go wrong. Since they freeze and reheat well, you might consider baking two at once. Serve with a delicious mixed green salad or a cup of soup.

- Leslie Mackie

INGREDIENTS

Makes one 10-inch tart

1 disc Macrina Flaky Pie Dough (available frozen at our cafés in 2-packs)	1/2 tsp kosher salt, divided
3 Tbsp olive oil	1/4 tsp crushed red pepper flakes
2 cups sliced mushrooms (a mix of cremini, chanterelle or other favorites)	1 cup milk
2 cups kale leaves, stems removed and sliced into 1/2-inch strips	1 cup heavy cream
2 cups Gruyère cheese (5 oz), grated	2 egg yolks
3 garlic cloves, finely diced	2 eggs

DIRECTIONS:

Thaw 1 disc of Macrina Flaky Pie Dough for 2 to 3 hours at room temperature. On a floured work surface, roll dough into a 14-inch circle, about 1/8-inch thick.

Fold dough in half and lift onto a 10-inch fluted tart pan. Drop dough into pan and flatten at base of pan and edges. With the remaining overhang, fold into the pan to create an edge that stands a half-inch above the top of the pan. With your hand, smooth the crust edge to a consistent thickness. Chill for 30 minutes in freezer.

Preheat oven to 375°F.

Line the tart shell with parchment paper and fill it with baking weights or dried beans. Bake for 25 to 30 minutes, until the edges are golden brown and the base appears dry. Remove the beans and let the shell cool.

In a sauté pan over medium high heat, add the olive oil and sauté the mushrooms until golden brown, about 2 minutes. Add the sliced kale. Once the kale wilts, add the garlic, 1/4 tsp salt and crushed red pepper flakes. When the garlic is golden, about 1 to 2 minutes, remove from heat. Let mix cool to room temperature in the pan.

Make the custard: In a medium bowl, combine the milk, heavy cream, egg yolks, eggs and remaining 1/4 tsp salt. Whisk to combine thoroughly.

Reduce oven temperature to 325°F.

Place the pre-baked tart shell on a rimmed baking sheet. Scatter the grated Gruyère cheese over the base of the shell. Add the sautéed mushroom and kale mix, then top with the custard.

Place the quiche in the oven and bake for 45 to 50 minutes. When done, the custard will be set and have a slight golden-brown shine.

Let cool for 45 minutes. Remove from the tart pan and serve. Enjoy!