

Spinach-Bacon Quiche | adapted from Dorie Greenspan's *Around My French Table*

FOR THE CRUST:

- 1 ¼ cup all-purpose flour
- 1 teaspoon sugar
- ½ teaspoon salt
- 6 Tablespoons (¾ stick) very cold (or frozen) unsalted butter, cut into bits
- 1 large egg
- 1 teaspoon ice water

Mix the flour, sugar and salt together in a bowl or in the bowl of a food processor. Scatter the bits of butter over the dry ingredients. If you aren't using a food processor, work the butter into the flour using a large fork or your fingers until it is evenly distributed. If you're using a food processor, pulse a few times to create a crumbly mixture.

Mix egg and ice water together. If mixing in a bowl, drizzle it over the dry ingredients and start mixing together, either with the fork or your fingers, to get it evenly moistened, coming together. If using a food processor, pour the egg/ice water mixture into the bowl in 3 small additions. You are looking for a moist, malleable dough that will hold together when pinched. Turn it out onto a work surface and gather it into a ball, continually pressing it together if needed.

On a generously floured surface, roll dough out to desired size and transfer to baking dish. Chill - or freeze - the dough in the baking dish for at least 1 hour before baking.

Heat the oven to 400° F. Line the crust with a piece of aluminum foil, then fill with pie weights, dry beans, or uncooked rice. Bake for 20 minutes, then remove the foil with the weights, and back another 3 minutes until it is lightly golden. Allow the crust to cool before filling.

FOR THE FILLING:

- 10-ounces ready-to-use baby spinach, steamed till soft (about 4 minutes), then drained and squeezed to eliminate water
- 4 strips bacon, cooked then diced
- 1 small onion, finely chopped, and cooked in the same pan as the bacon
- 1 large garlic clove, finely chopped, cooked with the onion
- Salt and fresh ground pepper
- 3 large eggs
- 1 cup heavy cream
- ¼ cup freshly grated Parmesan (plus a little, if I'm the one grating it!)
- Sprinkle of nutmeg, freshly grated if possible

Chop the cooked and squeezed spinach and mix with the bacon and cooked onion. Season with salt and pepper. Spread evenly in the quiche pan. Whisk eggs and cream together until well blended.

Place the crust on a parchment or Silpat covered cookie sheet. Pour the egg mixture into the crust, giving the custard a minute to seep around the spinach mixture. Top with parmesan cheese and sprinkle of nutmeg.

Bake at 400° F for 30-40 minutes or until the filling is evenly puffed, browned, and set. Transfer the quiche to a cooling rack and allow it to cool for at least five minutes before serving. Serve with a green salad or a carrot salad.