

## Herbs de Provence Quiche from Lavender Wind



Need an exceptional Quiche for a party and aren't allergic to cooking? This is our secret recipe for a Quiche that is utterly delightful.

You will need the following ingredients. There are some ingredients that are simply best to measure by weight, so get out your scale or make your best guess.

Ingredients for Filling		
<b>Red Onion - chopped</b>	1/4	Cup
<b>Butter</b>	1	Tablespoon
<b>Eggs</b>	6	Ea
<b>Heavy Cream</b>	1 1/2	Cup
<b>Unsweetened Apple Juice</b>	1/4	Cup
<b>Bacon cooked &amp; crumbled</b>	2	oz.
<b>Salt</b>	1/8	teaspoon
<b>Pepper</b>	1/8	teaspoon
<b>Jarlsberg Cheese</b>	7	oz.
<b>Herbs de Provence</b>	1/2	teaspoon

Make your Pie Shell first (see below)

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Preheat the oven to 350°

Sauté onions in the butter until tender.

In a large bowl, whisk the eggs, cream and apple juice. Stir in most of the cheese, Herbs de Provence, bacon, salt, pepper and onions. Pour into pastry shell that you have prepared; sprinkle the top with the cheese you didn't mix in earlier. If you don't want a darker color on the top then mix all the cheese in earlier and don't sprinkle the top with it.

Bake at 350° for 40-45 minutes or until a knife inserted near the center comes out clean.

### Pie Pastry Shell

Ingredients for Crust		
<b>SINGLE CRUST</b>		
<b>Pastry flour</b>	<b>1.25</b>	<b>C</b>
<b>Salt</b>	<b>0.25</b>	<b>tsp</b>
<b>Butter</b>	<b>4.00</b>	<b>oz</b>
<b>Cold Water</b>	<b>4.00</b>	<b>TBL</b>

Making a pie crust doesn't have to be a huge mystery. But, it does take some basic understanding of what needs to happen to make a good pie crust. The dried ingredients (flour and salt in this case) need to have little bits of fat all through it. The best way to do that is to cut the fat into the dry ingredients, and then add really cold water (cold to stop the fat from melting) enough so the dough will form into a ball that doesn't stick too much to your hands.

I use a food processor to cut the butter into the flour mixture. Put the flour & salt into the food processor, then add the butter that you have cut into chunks and pulse it in quick short bursts. When it looks like you've got little bits of butter throughout the flour, then you are ready. Add a few Tablespoons of the water and pulse. You want the dough to form little balls, but not one big ball - because if it does that you've put in too much water or pulsed it too much. Once it has a lots of little balls, see if you can pack it with your hands into one big ball. If you can you are ready to roll it out into a circle for your pie shell. Get your pie pan near the circle, fold the dough circle in half, and then ease it onto the pan, spread it out. Cut off the uneven bits around the edge. Along the edge, fold the dough under and press with your fingers to make a scalloped design. Voilà! You have a pie shell ready for your Quiche filling