

Mini Quiche and Easy Food Processor Pie Crust
(Recipe source Chef Natalie Vallo of [Food Optimist](#))

Ingredients:

FOR THE PIE CRUST

3 tablespoons ice water (plus more if needed)
1 stick butter, frozen and cut into tablespoons
1 1/3 cup all-purpose flour
1/4 teaspoon salt

FOR THE QUICHE

2 large eggs
2 egg yolks
1 cup heavy cream
1 cup whole milk
A bit of freshly ground nutmeg
A sprinkle of kosher salt
Freshly ground white pepper, to taste
Fillings of your choice (no more than three) - we had roasted red peppers, sauteed spinach and goat cheese

Directions:

FOR THE PIE CRUST

Add flour, frozen cut butter and salt to bowl of large food processor (at least 9-cup). Hold down and pulse for 10 seconds. Add the 3 tablespoons of ice water and hold down and pulse for 7 seconds. Mixture should resemble cornmeal so if it does at this point move to the next step. If not, add water one tablespoon at a time and pulse for 3 second intervals until you get the cornmeal texture. Be very careful not to overwork the dough.

Gather dough and wrap in plastic wrap for at least 2 hours. Roll out and use as needed. For mini quiches you should be able to fill 12 muffin tins with one pie crust recipe.

You will want to prebake the crust a little for the quiches. Poke holes in the bottom of the crust in tins and line with parchment paper and fill with dry beans. Bake at 375 degrees until crust appears pale and dry, about 10 minutes.

FOR THE QUICHE

Combine everything from egg through pepper in a large bowl and whisk until smooth. Place quiche filling in the bottom of the prebaked crusts and pour egg mixture over filling until about 2/3 full. Place the muffin tin on a baking sheet before placing in the oven. Bake for 375 degrees until quiche is set, about 15-20 minutes. Quiche should be about the consistency of jello when you shake. Let cool for at least 20 minutes at room temperature - it will finish cooking.

Yield: 12 servings