

TERRA D'ORO

SPRING QUICHE

SERVE WITH TERRA D'ORO PINOT GRIGIO

YIELD: 4-6 SERVINGS

INGREDIENTS FOR THE CRUST

- 1 ¼ cups all-purpose flour
- ½ teaspoon sea salt
- 8 tablespoons (1 stick) cold unsalted butter, cubed
- 3-4 tablespoons ice water

INGREDIENTS FOR THE FILLING

- 1 shallot, sliced
- 2 spring onions, sliced
- ½ bunch asparagus, tough ends removed, cut into 1-inch pieces
- ½ cup fresh or frozen peas
- 2 cups baby spinach, roughly chopped
- 4 large eggs
- ½ cup heavy cream
- ½ cup crumbled feta or goat cheese
- 2 tablespoons chopped fresh herbs (dill, basil, or parsley)
- ¾ teaspoon sea salt
- ½ teaspoon black pepper, freshly ground



INSTRUCTIONS

1. Make the crust: In a bowl, mix together the flour and salt. Cut in the cold butter using a pastry blender or two forks until the mixture resembles coarse crumbs. Stir in ice water 1 tbsp at a time until dough just holds together. Shape into a disk, wrap in plastic and refrigerate for 30 minutes.
2. Preheat the oven to 400°F. Roll out dough on a lightly floured surface into a 12-inch circle. Transfer to a 9-inch pie plate, trim and crimp edges decoratively. Line with parchment and fill with pie weights or dried beans. Bake for 15 minutes. Remove weights and parchment, prick bottom with a fork. Bake until light golden, 5-7 minutes more. Cool on a wire rack.
3. Reduce oven temperature to 350°F. In a skillet, saute the shallot and spring onions in a little butter or olive oil until soft, 2-3 minutes. Add asparagus and peas and cook 2 minutes more. Stir in spinach and remove from heat.
4. In a bowl, whisk together the eggs, cream, herbs, salt and pepper. Stir in vegetable mixture and half the cheese.
5. Pour filling into the pre-baked crust. Top with remaining cheese. Bake until puffed and lightly golden, about 35-40 minutes. Let stand for 5 minutes before slicing. Garnish with extra herbs if desired.