

DEEP-DISH CORONATION QUICHE



PREP TIME

30 Minutes



BAKE TIME

20-25 Minutes



SERVES

6-8



Ingredients

- 1 unbaked flaky pie crust dough OR see recipe below for homemade pastry

Pastry:

- 1 1/4 cups all-purpose flour
- 1 tsp salt
- 8 tbsp (1 stick) cold, unsalted butter, cut into chunks
- 1/4 - 1/3 cup cold water

Filling:

- 1 package (250 - 300 g) frozen, chopped spinach, thawed*
- 1 leek, white and light green part, trimmed washed and sliced in half moons
- 1 tbsp chopped fresh tarragon
- 1 tbsp olive oil
- 1 tbsp butter
- 4 large eggs
- 1 1/4 cups whipping (35%) cream
- 1/2 tsp salt

Steps to Make

1. **Pastry:** (If using a store-bought pastry dough, skip Step 1). Combine flour and salt in a large mixing bowl, then whisk. Add butter and incorporate into flour using a pastry cutter until butter pieces are the size of peas. Add water a tablespoon at a time, stirring with a wooden spoon until the dough begins to clump together. (You may not need the full amount). Dump dough onto a lightly floured surface and knead with your hands for 1-2 minutes or until smooth and pliable. Form into a 6-inch disc. Wrap in plastic wrap, then let sit in fridge for 30 minutes to rest.
2. **Filling:** Meanwhile, if your frozen spinach is not already thawed, thaw it in the microwave as per package directions. Drain the spinach in a fine, mesh sieve and press out as much remaining liquid as possible. Set aside.
3. Clean and slice leek into half-moons. Heat olive oil and butter in a skillet over medium heat. Sauté leeks gently until softened and wilted about 5 to 7 minutes. Set aside.
4. Chop tarragon and divide in half. Mix half with cooked leeks and use the other half with egg/cream mixture (see Step 5).
5. In a large bowl, whisk together eggs, cream, 1/2 tsp of salt and remaining tarragon; set aside.
6. Preheat oven to 350 F.
7. On a floured work surface, roll out the disc of chilled dough. Turn the dough about a quarter turn every few rolls until you have a circle 14-inches in diameter. Carefully place the dough into a [9-inch springform pan](#) or [deep French tart pan](#) patching any tears or cracks to prevent leakage. (You could also use a deep-dish pie plate). Tuck the dough into the edges then line dough with parchment paper (see Chef's Tip below)*. Cover the parchment paper with ample pie weights, dry rice or dried beans. You want to use enough weights so that your edges don't fall in. Bake on centre rack for 20-25 minutes or until all

- 1/2 cup edamame beans, optional (*see substitutions note at end of recipe*)
- 1/2 cup shredded aged white Cheddar cheese (*see substitutions note at end of recipe*)
- 2 tbsp grated Parmesan cheese

visible edges are golden. Remove pie weights and parchment. (Blind baking can be done up to a day in advance; store crust uncovered at room temperature).

8. **Assemble Quiche:** Sprinkle grated Cheddar on the bottom of the crust then add drained spinach, cooked leeks/tarragon mixture and finish with Parmesan cheese over leeks. Pour over egg/cream mixture. Place pan on a baking sheet and set in the oven. Immediately reduce oven temperature to 350 F.
9. Bake until set but not puffed, 25 to 30 minutes. Let stand for at least 30 minutes before cutting into wedges to serve.

***Chef's Tip:**

- Take a large piece of parchment paper and scrunch into a ball, then run ball under warm running water, scrunching it up with your hands until parchment is completely softened. Ring out all the excess water well with your hands then unfold the parchment paper and easily place over the dough for blind baking.
- This recipe uses frozen spinach. I like to purchase the frozen spinach that are packaged in 500 g size bags are sold as cubes. I use about 1/2 the package. If you can only find frozen blocks of chopped spinach, they are generally about 300 g. Use the whole package if you are using the 300 g size.

Substitutions:

- **Edamame Beans:** The original recipe calls for broad beans which are harder to find in Canada. They are more commonly known as fava beans here. I decided to substitute edamame beans for colour and availability (found frozen without the pod). However, feel free to substitute chopped sun-dried tomatoes or even kalamata olives here in place of the beans. Or skip it altogether...really, it's about what you feel goes well with spinach. You can find broad beans in the can at a good Middle Eastern grocery store.
- **Cheese:** I used a good British cheese (Wensleydale) for this quiche. It was a mild, easily grated cheese. Feel free to substitute feta if you wish or a good aged white cheddar.