

Pie Dough / Pâte Brisée

Yield: 1

Ingredients	Qty	Measure
Butter, cold, cubed	100	g
all-purpose Flour	200	g
Salt	2	g
Water, iced	45	g

Procedure:

1. Add flour, cubed butter and salt into a food processor. Pulse until fine sand consistency.
2. Add iced cold water. Pulse until combined.
3. Shape into a disc and use immediately.

Spring Vegetables Quiche

Yield: 1

Ingredients	Qty	Measure
Ricotta cheese	250	g
Grated Parmigiano cheese	50	g
Egg	1	each
Salt - Pepper	TT	
Globe artichoke, sliced	1	each
White asparagus, sliced	4	oz
Green asparagus, sliced	4	oz
English peas	8	oz
Shallot, minced	1	small
Evo oil	30	g
Salt - Pepper	TT	

Procedure:

1. Preheat the oven to 375 degrees F (190 degrees C). Press pie pastry into a 9 1/2-inch deep-dish pie pan. Prick bottom and sides with a fork.
2. Bake crust in the preheated oven for 10 minutes. Remove from oven and set aside.
3. In the meantime, sautee the shallot with the oil in a skillet over medium heat;
4. Add all the vegetables, season with salt and pepper and cook, stirring occasionally, until starting to wilt, about 2 minutes. Cover skillet and cook for 5 minutes more, allowing condensation to build inside the skillet. Remove from heat, uncover, and stir.
5. Combine the egg, ricotta cheese, Parmigiano Reggiano cheese, salt, and pepper in a food processor. Blend until smooth.
6. Spread vegetable mixture evenly over the crust. Pour egg mixture on top. Otherwise mix the vegetables with the egg mixture and pour the mix over the crust.
7. Bake in the preheated oven until center of quiche is set and the top is lightly browned, about 40 minutes. Allow to stand for 10 minutes before serving.