

Spinach Quiche

1 quiche dairy

From: Haroa Bacafé, Kfar Haro'eh, a moshav in Israel | Owned by The Shikler Family / Chef Harel Sulam

Quiche Crust:

- 2¾ cups (350 grams) flour
- 14 Tbsp (200 grams or 1¾ cups) cold butter, diced
- ½ cup (100 grams) sour cream
- ¼ tsp kosher salt
- 1 tsp baking powder

Filling:

- 3 Tbsp oil, for sautéing
- 1 onion, diced
- 1 leek, white and light green parts, diced
 - pinch salt
- 18 oz (500 grams) fresh spinach
- 3 eggs
- 7 oz (200 grams) shredded Mozzarella cheese
- 3½ oz (100 grams) feta cheese
- 1 Tbsp flour
 - pinch coarse black pepper
 - pinch nutmeg



Prepare the crust: In the bowl of an electric mixer, combine flour, butter, sour cream, salt, and baking powder.

Let rest for 30 minutes at room temperature. Divide dough into two uneven pieces (one ¾ and one ¼ of the dough). Press the larger piece of dough into bottom and up the sides of a pie dish; prick with a fork. Place remaining dough in the refrigerator until ready to use.

Preheat oven to 350°F.

Prepare the filling: Heat oil in a sauté pan over medium heat. Add onion, leek, and salt; sauté for 5-7 minutes. Add spinach and continue to cook for 5 minutes. Transfer contents to a strainer to drain excess liquid.

In a large bowl, combine drained spinach mixture, eggs, Mozzarella cheese, feta cheese, flour, salt, pepper, and nutmeg. Grate remaining ¼ piece of dough over the top, like a crumble. Bake for 45 minutes.

A tart or pie pan with a removable bottom is the best choice to use with this recipe. While the café makes round quiches, we used a 9-inch square tart pan for an updated look.



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