

MUSHROOM AND SHALLOT QUICHE

Ingredients

- 1 1/2 tablespoons unsalted butter
- 2 shallots, finely chopped
- Salt and freshly ground pepper
- 1/2 pound mushrooms, trimmed, wiped clean, cut into 1/4-inch-thick slices
- 2 tablespoons minced fresh thyme
- 1 9- to 9 1/2-inch tart shell made from Tart Dough (recipe separate), partially baked and cooled
- 3/4 cup heavy cream
- 2 large eggs
- 2 scallions, white and pale green parts only, thinly sliced
- 2 tablespoons finely grated Gruyere

Directions

1. Melt the butter in a large skillet, preferably one that's nonstick. Toss in the shallots, season with salt and pepper, and cook over medium-low heat, stirring, until translucent, about 2 minutes.
2. Add the mushrooms, season again with salt and pepper, turn the heat up to high, and cook, stirring, until they are softened and browned, 5 to 8 minutes. Sprinkle the mushrooms with 1 tablespoon of the thyme and cook for 30 seconds more, then turn the mushrooms into a bowl to cool for at least 15 minutes.
3. Center a rack in the oven and preheat the oven to 350 degrees. Put the crust on a baking sheet lined with a silicone baking mat or parchment paper.

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Directions, cont.

4. Sprinkle the remaining tablespoon of thyme over the bottom of the crust. Spoon over the mushrooms, avoiding any liquid that has accumulated in the bowl. Lightly beat the cream and eggs together until well blended, season with salt and pepper, and pour over the mushrooms. Top the custard evenly with the sliced scallions and grated cheese.
5. Carefully slide the baking sheet into the oven and bake for 30 to 35 minutes, or until the custard is uniformly puffed (wait for the center to puff), lightly golden, and set.
6. Transfer the quiche to a rack, remove the sides of the pan, and cool the quiche until it's only just warm or until it reaches room temperature before serving.

Serves: 6

TART DOUGH

Ingredients

- 1 1/4 cups all-purpose flour
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 6 tablespoons (3/4 stick) very cold (or frozen) unsalted butter, cut into bits
- 1 large egg
- 1 teaspoon ice water

Directions

To make the dough in a food processor:

1. Put the flour, sugar, and salt in the processor and whir a few times to blend. Scatter the bits of butter over the flour and pulse several times, until the butter is coarsely mixed into the flour.
2. Beat the egg with the ice water and pour it into the bowl in 3 small additions, whirring after each one. Don't overdo it--the dough shouldn't form a ball or ride on the blade. You'll have a moist, malleable dough that will hold together when pinched.
3. Turn the dough out onto a work surface, gather it into a ball, and flatten it into a disk. If the dough doesn't come together easily, push it, a few spoonfuls at a time, under the heel of your hand or knead it lightly.

TART DOUGH

Directions, cont.

To make the dough by hand:

1. Put the flour, sugar, and salt in a large bowl. Drop in the bits of butter and, using your hands or a pastry blender, work the butter into the flour until it is evenly distributed. You'll have large and small butter bits, and that's fine--uniformity isn't a virtue here.
2. Beat the egg and water together, drizzle over the dough, and, using a fork, toss the dough until it is evenly moistened. Reach into the bowl and, using your fingertips, mix and knead the dough until it comes together.
3. Turn it out onto a work surface, gather it into a ball (if the dough doesn't come together easily, push it, a few spoonfuls at a time, under the heel of your hand or knead it some more), and flatten it into a disk.

Chill dough for at least 3 hours (or refrigerate up to 5 days)

When ready to make the tart shell, butter a 9- or 9 1/2-inch fluted tart pan with a removable bottom.

To roll out the dough:

1. Roll out dough between sheets of wax paper or plastic wrap or on a lightly floured work surface. The rolled-out dough should be about 1/4 inch thick and at least 12 inches in diameter.
2. Transfer the dough to the tart pan, easing it into the pan without stretching it. Press the dough against the bottom and up the sides of the pan.
3. Chill or freeze the dough for at least 1 hour before baking
4. Center a rack in the oven and preheat the oven to 400 degrees F. Press a piece of buttered foil against the crust's surface. Line a baking sheet with a silicone baking mat or parchment paper and put the tart pan on the sheet.

To partially bake the crust: Bake for 20 minutes, then very carefully remove the foil. Return the crust to the oven and bake for another 3 to 5 minutes, or until it is lightly golden. Transfer the baking sheet to a cooling rack and allow the crust to cool before you fill it.