

PASSPORT TO PARIS

Quiche Lorraine à la Louisiane

Tasso, Gruyère & Creole Mustard Quiche

Yield: 6–8 servings
Pan: 9-inch tart or pie pan

Buttery Pastry Crust

Ingredients

- * 1¼ cups all-purpose flour
- * ½ teaspoon salt
- * ½ cup cold unsalted butter, cut into small cubes
- * 3–4 tablespoons ice water

Directions

1. Combine the flour and salt in a bowl.
2. Cut in the cold butter until the mixture resembles coarse crumbs with a few pea-size pieces remaining.
3. Add the ice water, 1 tablespoon at a time, mixing just until the dough comes together.
4. Shape into a disk, wrap, and refrigerate for at least 30 minutes.
5. Preheat the oven to 375°F.
6. Roll the dough into a circle and fit it into a 9-inch tart or pie pan. Trim the edges and prick the bottom lightly with a fork.
7. Line with parchment and fill with pie weights or dried beans.
8. Bake for 15 minutes. Remove the parchment and weights and bake another 5 minutes.
9. Remove from the oven and reduce the temperature to 350°F.

Tasso Quiche Filling

Ingredients

- * 6 ounces Louisiana tasso, diced small
- * 1 cup shredded Gruyère cheese
- * 4 large eggs
- * 1¼ cups heavy cream
- * ¼ cup whole milk
- * 1 tablespoon Creole mustard
- * ¼ teaspoon freshly ground black pepper
- * Pinch of ground nutmeg
- * 2 tablespoons thinly sliced green onions
- * Salt, only if needed

Directions

1. Place the diced Tasso in a skillet over medium heat and cook for 3–4 minutes, until lightly browned and fragrant. Remove from the heat.
2. Sprinkle the Tasso evenly over the bottom of the partially baked crust.
3. Add about three-fourths of the Gruyère, reserving the remainder for the top.
4. In a bowl, whisk together the eggs, heavy cream, milk, Creole mustard, black pepper, and nutmeg until smooth.
5. Taste your Tasso before adding additional salt—the Tasso and Gruyère already provide plenty of seasoning.
6. Pour the custard carefully over the Tasso and cheese.
7. Sprinkle with the remaining Gruyère and sliced green onions.
8. Bake at 350°F for 30–35 minutes, or until the edges are set and the center still has a slight jiggle.
9. Allow the quiche to rest for at least 15 minutes before slicing.

Chef Dee's Tip

Don't over bake the custard. The center should have a gentle wobble when the quiche comes out of the oven. It will continue setting as it rests, giving you that creamy, silky texture rather than a firm, scrambled-egg texture.