

## Quiche "Atomique"

### Ingredients/equipment:

- 8 small, shallow, fluted quiche pans, or two larger pans  
(Tip: You can gauge what quantity of filling (cheese, Ham/shrimp/mushrooms combined) you will need by filling all your pans 2/3 full with sugar or salt, then measuring that quantity in a large measuring cup. Then return sugar/salt to your storage canister)
- Frozen puff pastry dough - in freezer section at grocery stores

### For the custard:

- One pint half & half
- 1/2 pint sour cream
- 6 eggs -break in a separate bowl so you can remove any pieces of shell
- 1/2 tsp white pepper
- 1/2 tsp ground black pepper
- 1/2 tsp ground nutmeg
- 1/2 tsp granulated or powdered garlic

### For the filling:

- Grated chili pepper jack cheese, sufficient to fill about  $\frac{1}{2}$  the volume of all your pans
- Chopped ham or bay shrimp, about  $\frac{1}{2}$  the amount of your cheese
- Drained, quartered Atomic Mushrooms, same amount as ham or shrimp

### Method:

- Pre-heat oven to 350
- Combine all custard ingredients in a mixing bowl and whisk very well
- Spray interiors of pans with PAM or other spray
- Bring enough dough sheets to room temp to fill your pans.
- Sprinkle the sheets with flour and roll to about  $\frac{1}{2}$  original thickness
- Nest sheet into pan, filling the corners, and use your rolling pin to cut dough at pan's edge, Reserve excess dough. This can be combined and used to make more sheets if you need them. Firmly pierce bottom of each sheet in each pan several times with dinner fork tines to keep dough from blistering while baking.
- Place pans on baking sheets -DO THIS BEFORE FILLING PANS!
- Divide filling among the pans, cheese first and Mushrooms, ham/shrimp last.
  - Spread filling evenly in each pan, and press down gently to compact
- Spoon or ladle custard into filled pans to almost reach the lip of the pans
- Using clean fingers or utensil, re-arrange filling in each pan so it's appealing to the eye
  - Bake about 45 minutes, or until top of custard begins to brown
  - When done, cool down to remove from pans. Easily re-heated for serving. -  
Wrapped tightly in plastic food wrap, these freeze very nicely for future re-heating.

Wine tip: Dry whites such as Viognier, Riesling, dry Gewürztraminer, Pinot Grigio