

Dungeness Crab Quiche

Serves 8

If you have another locally available crabmeat, feel free to use it. This recipe yields a soft and custard-like consistency to the quiche. Start with a refrigerated pie crust or use the following recipe:

Ingredients

Crust

1 ¼ cups	all-purpose flour
½ tsp.	salt
1 Tbsp.	sugar
7 Tbsp.	cold butter, sliced ¼ in.
4 Tbsp.	ice cold water (approximate amount, or use half ice water and half vodka)

Filling

2 ea.	large eggs, (plus 2 lg. egg yolks)
¾ cup	milk, (plus 2 Tbsp.)
¾ cup	heavy cream, (plus 2 Tbsp.)
1 tsp.	kosher salt
4 oz.	Gruyere, grated
8 oz.	crabmeat, picked
2 ea.	scallions, sliced thin diagonally

Method

Oven Temperature: 500-600 degrees

Crust

- Pulse in a food processor the first 3 ingredients.
- Add the butter and pulse until the mixture resembles fine breadcrumbs.
- Begin adding the water (or water and Vodka) and pulse until dough comes together in a ball. You may not need all of the water.
- Wrap the dough and refrigerate 1 hour or up to 2 days.
- Roll out dough big enough to fill a 9-in. pie pan (about 12 in. diameter). Press into the pan and refrigerate again for 30 minutes.
- Blind bake in the **Raw Landing Zone** with pie weights until dough is set and only slightly blond. You may need to turn it once.

Filling

- Whisk together first 4 ingredients just until incorporated.
- Fold in the rest of the ingredients and pour into the par-cooked pie shell.
- Bake in the **Raw Landing Zone** and rotate as necessary until browned and set so a knife blade inserted 1 in. from the center comes out clean.



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