

## Porcini Mushroom Quiche

<http://userealbutter.com/2013/08/27/porcini-mushroom-quiche-recipe/>

### crust

1 1/4 cups all-purpose flour  
1/2 tsp salt  
1/4 tsp sugar  
1/2 cup (1 stick) unsalted butter, chilled and cut into small pieces  
2-3 tbsps ice water

### filling

2 tbsps olive oil  
1 large yellow onion, trimmed and sliced thin  
1/4 tsp sea salt  
8 oz. fresh porcini mushrooms or other fresh mushrooms, sliced 1/4-inch thick  
2 tbsps unsalted butter  
1/4 tsp sea salt  
8 oz. Gruyère cheese, shredded  
1 tbsp flour  
3-4 slices prosciutto, cut roughly into strips  
3 large eggs  
1 cup whole milk  
1/2 cup heavy cream  
1/4 tsp salt

**Make the crust:** Combine the flour, salt, and sugar in the bowl of a food processor. Place the butter in the bowl. Pulse the butter into the dry ingredients until the mixture resembles coarse crumbs (about 8-10 seconds). While the processor is running, add one tablespoon of ice water at a time until the dough begins to lump together. Turn the dough out onto a work surface and form a flattened disk (or two, if using 6-inch baking dishes). Wrap the dough in plastic and refrigerate for at least one hour. Preheat the oven to 400°F. Roll the dough out to 1/8-inch thickness on a lightly-floured work surface or on the sheet of plastic it was wrapped in. The pastry should be at least an inch or two larger than the baking dish itself. Line your 9- or 10-inch baking dish with the dough (or 6-inch dishes with the two pieces of dough). Crimp the edges of the pastry. Line the dough with a sheet of foil and fill the foil with pie weights or dried beans. Blind bake the shells for 8-9 minutes, then remove the weights and the foil and bake the crust for another 2-3 minutes. Let cool.

**Caramelize the onions:** Heat the olive oil in a large sauté pan over high heat. When the oil is hot, add the onions and sprinkle the salt on them. Sauté until the onions become soft and translucent (a few minutes). Continue to cook the onions until they begin to brown, then reduce the heat to medium and let them cook, stirring them about every few minutes to prevent burning. The onions are done when they are deep amber

in color and taste sweet. The total time should take about 30 minutes. Remove from the pan and set aside.

**Sauté the porcinis:** Place a clean sauté pan over high heat. Add the mushroom slices and let them dry out for a minute on the hot pan. Flip them over and let them dry out for another minute. Add the butter to the pan. As the butter melts, flip the mushrooms again and let them brown in the butter (a few minutes) before flipping again to brown the other sides (add more butter if necessary). Sprinkle sea salt over the mushrooms. Remove from pan when the mushrooms are cooked through. Reserve a few nice looking slices for garnish.

**Make the quiche:** Preheat oven to 350°F. Toss the cheese with the flour in a small bowl. Gently mix in the mushrooms, caramelized onions, and prosciutto with the cheese. Fill the quiche crust with the mixture. In a medium bowl, whisk the eggs, milk, and cream together. Pour the egg mixture over the filling up to the edge of the crust. Garnish the tops with the good slices of mushrooms. Bake 30-40 minutes until the tops are golden brown and the middle doesn't jiggle too much (a little jiggle is okay – a lot of jiggle means it isn't cooked). Remove from oven and let cool to warm or room temperature before serving. Serves 6-8.