

Smoked Salmon Artichoke Quiche

<http://userealbutter.com/2014/05/18/smoked-salmon-artichoke-quiche-recipe/>
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crust

9 oz. (2 cups) all-purpose flour
2 tsps sugar
1 tsp Kosher salt
8 oz. cold unsalted butter, cut into 1/2-inch cubes
4-6 tsps ice water

filling

2 tbsps butter, unsalted
1/2 medium red onion, sliced thin crosswise (about 1 cup)
24 artichoke heart quarters (they say frozen, I used marinated)
4 eggs (I used 6)
1 cup heavy cream (I used 1 1/4 cups)
1/2 cup whole milk (I used 3/4 cup)
1 tbsp fresh dill, chopped
1/2 tsp Kosher salt
1/2 tsp freshly ground black pepper
pinch nutmeg
6 oz. hot smoked salmon, broken into 1/2-inch pieces
4 oz. (3/4 cup) goat cheese, crumbled

Make the crust: Combine the flour, sugar, and Kosher salt in a stand mixer fitted with the paddle attachment. Mix on low. Add butter and continue to mix on low speed until the largest pieces are pea-sized. Add the ice water 1 tablespoon at a time until the dough starts to come together (but still crumbly). Press the dough together with your hands and form a disk. Wrap in plastic wrap and refrigerate for at least 30 minutes. Roll the dough out on a lightly floured surface to a 15-inch diameter and 1/4-inch thickness. I like to roll my dough between two sheets of plastic wrap which makes it easier to handle. Line a 9-inch quiche, tart, or springform pan with the dough. Prick the dough on the base of the pan with a fork in several places. Place in the freezer for 20 minutes. Preheat the oven to 350°F. Line the crust with foil and fill with pie weights (I used dried kidney beans). Bake for about 25 minutes. Remove the foil and the pie weights and continue to bake another 8-10 minutes. Remove from oven and let cool. Set the pan on a rimmed baking sheet.

Prep and assembly: Melt the butter in a frying pan over high heat and sauté the red onions for about 3 minutes until soft. Add the artichokes and sauté for another 3 minutes. Remove from heat and set side. In a medium or large bowl, beat the eggs, cream, milk, 1 teaspoon fresh dill, salt, pepper, and nutmeg together. Pour half of the egg mixture into the baked crust and bake for 20 minutes until partially set. Remove from oven. Sprinkle half of the onions, artichokes, salmon, and goat cheese on the egg

mixture. Pour in the rest of the egg mixture. Top with the remaining half of the onions, artichokes, salmon, and goat cheese. Sprinkle the rest of the fresh dill on top. Bake another 40-50 minutes until the center is no longer liquid. Serve warm or at room temperature. Serves 8.