



LE PRINTEMPS EN CROÛTE

Garden Quiche with Spring Greens in Buttery Crust

Source: The Gilded Table – April Edition

Yield: 1 quiche (9-inch) | Prep Time: 20 min | Bake Time: 35–40 min

Recipe Description

This elegant spring quiche is filled with tender asparagus, sweet peas, and delicate herbs — all nestled in a flaky, buttery crust. A celebration of the season's green abundance, it's perfect served warm or chilled beneath garden blossoms. Part of The Gilded Table: April Edition from Life in Bianca's Kitchen.

Ingredients

- For the Crust:
 - 1¼ cups all-purpose flour
 - ½ tsp salt
 - ½ cup cold unsalted butter, cubed
 - 3–4 tbsp ice water
- For the Filling:
 - 4 large eggs
 - 1 cup half-and-half or cream
 - ½ tsp salt and freshly ground pepper
 - 1 cup blanched asparagus, chopped
 - ½ cup fresh or frozen peas
 - ¼ cup grated Gruyère or Parmesan
 - 1 tbsp chopped chives or tarragon

Directions

1. Preheat oven to 375°F (190°C).
2. Combine flour and salt. Cut in butter until crumbly. Add ice water to form dough.
3. Press into tart pan. Prick base with fork and prebake for 10 minutes. Cool slightly.
4. Whisk eggs, cream, salt, and pepper. Stir in veggies and cheese.
5. Pour into crust and bake for 30–35 minutes until golden and set.
6. Cool slightly before serving. Garnish with fresh herbs or edible flowers.