

# Artisanal Skybuilder's Quiche

By Lemon Drop from A Recipe Reborn

- Prep time: 1 hour
- Cook time: 45 minutes
- Yields one 9"/23 cm quiche

US	Ingredients	Metric
2 cups	all-purpose flour	300 g
1 tsp	kosher salt, divided	6 g
2/3 cup	unsalted butter, cubed	150 g
½ cup	beer	118 ml
1 cup	diced bacon	113 g
1 cup	sliced leeks	113 g
1 cup	sliced mushrooms	113 g
1 cup	sliced red bell pepper	113 g
1 cup	Swiss or Gruyere cheese, shredded	113 g
4	eggs	4
1 cup	cream	236 ml
1 tsp	black pepper	3 g

dill, for garnishing

1. In a medium bowl, stir together the flour and half (½ tsp or 3 g) of the salt. Cut in the butter until the mixture reaches a sandy texture.
2. Add the beer in small amounts and stir until the dough holds its shape and forms a ball. You may not need to add all the beer.
3. Cover the dough and let it rest in the refrigerator for 30 minutes.
4. In a medium pan add the bacon and set it over low heat. Let the bacon fat render until the bacon is crisp, about 10-15 minutes.
5. Remove the bacon from the pan, set the heat to medium, cook the leeks, bell peppers and mushrooms until tender, about 5 minutes. Set the fillings aside.
6. Preheat the oven to 400°F/205°F. Roll out the pie dough and place it in a 9"/23 cm pie plate. Line the crust with parchment paper and pie weights or dry beans. Bake for 20 minutes.
7. Beat together the eggs, cream, pepper and the remaining salt.
8. Remove the crust from the oven, sprinkle half the cheese in an even layer and then add the fillings. Pour in the egg mixture, top with the remaining cheese and garnish with dill.
9. Brush the edge of the crust with a little bit of the egg mixture and bake the quiche until the center is set, approximately 25 minutes.

Tip: Substitute the fillings with whatever you have on hand. Feel free to use garlic, onions, any meat or vegetables you prefer and use up those leftovers.

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