



FUSTINI'S[®]

Caprese Quiche

Ingredients

- 2 cups all-purpose flour
- 1/2 tablespoon sugar
- 1 teaspoon salt
- 1 large egg, lightly beaten
- 1/2 teaspoon [Fustini's 18-Year Balsamic](#)
- 1/4 cup ice-cold water
- 3/4 cups cold unsalted butter cut into pieces, 1 1/2 sticks or 12 tablespoons
- for brushing: 1 egg + a few drops of water beaten together
- [Fustini's Balsamic Glaze](#) for garnish

Filling

- 1/2 onion, small diced
- 1-pint grape tomatoes
- 1/2 - 1 tablespoon [Fustini's Basil Crush olive oil](#)
- 6 large eggs
- 1 cup heavy cream
- 3/4 cup freshly grated mozzarella or provolone
- 1/4 cup finely grated parmesan cheese
- 3 tablespoons chopped fresh basil, plus more for garnish
- 2 garlic cloves, minced
- 1 teaspoon dried basil
- salt and pepper to taste

Sharon's Hint

You can make this a day ahead of time and store it in the fridge. Slicing and heating single slices for the best way to reheat. You can also serve this with greens. If you serve it with arugula or spring greens and your favorite dressing, suggest about 2 cups of greens per person. adapted from howsweeteats.com

Directions

Step 1.

Add the flour, sugar and salt to a food processor and pulse just until combined. In a small bowl, whisk together the egg, vinegar and water. Add the cold butter pieces into the food processor and pulse until small coarse crumbs remain. Sprinkle the water/egg mixture over the flour and pulse again until the dough comes together. Remove the dough with your hands and wrap it in plastic wrap. Refrigerate the dough for 30 minutes. After 30 minutes, roll the dough out and place it in a 9-inch tart pan or (deep dish) pie plate.

Step 2.

Preheat the oven to 350 degrees F. While the crust is chilling, heat a skillet over medium heat and add the olive oil. Add the onion and tomatoes with a pinch of salt into the skillet and toss gently, cooking until the onions are translucent and the tomatoes start to burst, about 6 to 8 minutes. Set them aside until they cool.

Step 3.

Whisk together the eggs, cream, cheese, fresh basil, garlic, dried basil, salt and pepper. Pour the egg mixture into the shell and then add the onion and tomatoes. Bake for 55 to 60 minutes, or until golden on top and set in the center. (convection oven for 40 minutes). Let cool slightly before serving. Top with fresh basil and garnish with a drizzle of balsamic glaze before serving.