

## **MUSHROOM AND PROSCIUTTO QUICHE**

*(from the Bewitching Kitchen)*

*for the crust:*

1 cup all-purpose flour  
1 stick butter, cold, cut in pieces  
1/2 teaspoon salt  
3 tablespoons ice-cold water

*for the filling:*

about 10 ounces of mushrooms  
1 tablespoon olive oil  
salt and pepper to taste  
1/3 cup prosciutto, diced  
1/3 cup grated Gruyère cheese  
fresh parsley leaves, thorn into pieces  
1/2 cup milk  
4 whole eggs  
2 egg whites  
pinch of nutmeg

Make the crust by adding flour, butter and salt to the bowl of a food processor. Pulse a few times until butter is in large crumbs. With machine running, add the ice-cold water. Stop processing once it starts to come together in a mass. Transfer to a plastic sheet, press delicately into a round disk, and refrigerate for at least 20 minutes, but you can leave it overnight in the fridge.

Roll the pastry out and cover a 9-inch pie dish with removable bottom. Dock the surface, chill the pastry for at least 30 minutes before blind-baking it in a 375 F oven, with weights. You can cover the surface with Saran-wrap, as long as the plastic does not touch the metal pan. Bake for 10 minutes, remove weights, bake for 5 to 10 minutes longer, until it is opaque, but not getting dark.

Make the filling. Sauté the mushrooms in olive oil, season with salt and pepper. Make sure the mixture is not watery. Allow it to cool slightly. Sprinkle prosciutto all over the surface of the baked crust. Add the mushrooms, the shredded cheese and parsley.

In a medium bowl, mix the milk with eggs and egg whites. Add a pinch of nutmeg, and a very light touch of salt and pepper. Whisk well, and pour over the filling. If you like, you can reserve some or most of the cheese to sprinkle on top, that gives the quiche a darker color on the surface.

Bake for 30 minutes, remove from the oven, allow it to cool for 15 minutes before slicing.