



## **Bacon Cheddar Spinach Quiche with 100% Extra Virgin Olive Oil Crust**

### Crust Ingredients:

- 2 cups white , whole wheat, or all- purpose flour
- 1 teaspoon salt
- 1/2 cup fruity, very fresh extra virgin olive oil such as Koroneiki or Manzanillo
- 1/2 cup ice cold water

### Directions:

Preheat the oven to 375°.

Combine the flour and the salt in the bowl of a food processor. Pulse to combine.

Blend the ice water and the extra virgin olive oil together well.

Pour into the food processor and pulse a few more times until the mixture comes together. On a floured surface roll out the dough and fit in to a 9" diameter pie or quiche pan

### Quiche Filling Ingredients:

- 8 large eggs
- 1 1/2 cups heavy cream
- 1 teaspoon kosher salt
- 2 packed cups washed, dried and roughly chopped fresh spinach
- 1/2 pound of bacon pre-cook weight, that has been diced and browned
- 1 1/2 cups finely grated guyere cheese

### Directions:

In a large bowl, thoroughly whisk together the eggs( reserving and setting aside one tablespoon of beaten egg) the cream and salt.

Layer the quiche in this order: chopped spinach, then the crisp bacon and finally the cheese.

Pour the egg mixture over the top

Brush the reserved tablespoon of beaten egg over the crust. Bake the quiche in the oven for 35-40 minutes or until the crust is browned and the egg is set in the center and doesn't jiggle. Allow to cool slightly or to room temperature and serve.