



Welcome to the King Arthur Baking School's Savory Quiche class. In this 90-minute class, we will go over the basics of creating a flaky pie pastry, pre-baking, and constructing a silky custard to cover your choice of quiche filling. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 150 grams (1 1/4 cups) plus more for dusting work surface

Salt: 1 teaspoon

Unsalted butter: 113 grams (1/2 cup), cold

Eggs: 4

Whole milk: 238 grams (1 cup)

Heavy cream: 118 grams (1/2 cup)

Vegetables: 113 grams (3/4 cup), bakers choice, cooked and chopped

Meat: 113 grams (1/2 cup), bakers choice, cooked, drained and cut in 1/4" dice

Cheese: 113 grams (1 cup), baker's choice, shredded

Non-stick baking spray (or butter/oil for greasing pans)

EQUIPMENT

9" pie pan

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: Large, medium and small

Mixing spoon (or plastic bowl scraper) and whisk

Bench knife (optional)

Bowl cover (plastic wrap, towel, etc.)

Large coffee filter or parchment sheet

Pie weights, beans or rice for pre-baking

Rolling pin

Baking sheets with parchment paper or silicone baking mats