

Quiche with Basil and Cheese

Classic French basil and cheese quiche with buttery homemade crust. Perfect for brunch, lunch or dinner. Easy recipe with step-by-step instructions.

20 min

PREP

45 min

COOK

1h 5min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Quiche with Basil and Cheese

Ingredients

- 5 oz flour
- 3.5 oz butter
- 5 oz milk
- 0.6 lb feta cheese
- 1.5 oz basil
- 1.5 oz olive
- 3 oz heavy cream
- 3 egg

Instructions

- 1 Make the pastry dough**

Combine 5 oz flour with 3.5 oz cold butter pieces in a large bowl. Rub the butter into the flour with your fingertips until the mixture resembles coarse breadcrumbs with no large butter chunks remaining, about 2-3 minutes.
- 2** Gradually add 5 oz cold milk to the flour mixture, mixing with a fork until the dough just comes together. Form into a ball, wrap tightly in plastic wrap, and refrigerate for 30 minutes.
- 3 Prepare the tart shell**

Preheat oven to 375°F (190°C). Remove dough from refrigerator and let rest at room temperature for 5 minutes to soften slightly.
- 4** Roll out the dough on a lightly floured surface into a 11-inch circle. Transfer to a 9-inch tart pan, pressing gently into the bottom and sides. Trim excess dough, leaving a 1/2-inch overhang, then fold the overhang over to create a double-thick edge.
- 5 Blind bake the crust**

Pierce the bottom of the crust all over with a fork. Line with parchment paper and fill with pie weights or dried beans. Bake for 10 minutes.
- 6** Remove weights and parchment paper. Continue baking for 10-12 minutes until the crust is lightly golden and set. Remove from oven and let cool for 5 minutes.
- 7 Make the custard filling**

Whisk together 3 eggs in a large bowl until smooth. Add 0.6 lb milk and cream, whisking until well combined. Season with salt and pepper to taste.

8 Assemble the quiche

Reduce oven temperature to 350°F (175°C). Sprinkle 1.5 oz grated cheese evenly over the bottom of the pre-baked crust. Add 1.5 oz chopped fresh basil leaves on top of the cheese.

9 Pour the custard mixture slowly over the cheese and basil, filling the crust to just below the rim.

10 Bake the quiche

Bake for 35-45 minutes until the center is just set and no longer jiggly when gently shaken, and the top is golden brown. A knife inserted in the center should come out clean.

11 Cool and serve

Remove from oven and let cool for 10-15 minutes before slicing. Garnish with remaining 3 oz fresh basil leaves if desired. Serve warm or at room temperature.

Tips

Bring all ingredients to room temperature before starting, especially eggs and dairy products. This ensures smooth mixing and even cooking throughout the quiche.

When making homemade pastry, keep ingredients cold and work quickly to prevent the butter from melting. This creates the flakiest, most tender crust.

Pierce the bottom of your pre-baked crust with a fork before adding the filling to prevent air bubbles from forming during the final bake.

Don't overmix the custard filling – gentle whisking just until combined prevents incorporating too much air, which can cause cracking during baking.

Test for doneness by inserting a knife into the center of the quiche. It should come out clean when the custard is properly set.

Allow the quiche to rest for at least 10-15 minutes after baking before slicing. This resting time helps the custard firm up for cleaner cuts.

If your quiche starts browning too quickly on top, cover it loosely with aluminum foil and continue baking until the center is set.

For extra flavor depth, lightly sauté any vegetables before adding them to the quiche to remove excess moisture and concentrate their flavors.