

½ lb Monterey Jack cheese, coarsely
grated (2½ to 3 cups)

SPECIAL EQUIPMENT: a 9-inch (2-inch
deep) round fluted tart pan with
removable bottom; pie weights or raw
rice

► Mince garlic and mash to a paste with
salt using side of a large knife.
► Discard seeds, ribs, and stems from
chiles, then pat dry if necessary and cut
into ½-inch-wide strips.

► Whisk together eggs, milk, *crema*,
onion, garlic paste, and pepper in a large
bowl until just combined, then pour into
baked tart shell.

► Sprinkle cheese and chiles over custard
(chiles will sink slightly) and bake until
custard is just set, 50 to 60 minutes.
(Center will jiggle slightly; filling will
continue to set as it cools.)

► Transfer quiche in pan to a rack to cool
at least 20 minutes before serving.

► To remove side of tart pan, center a
large can under pan and let side of pan
drop. Serve warm or at room
temperature.

COOKS' NOTES: Quiche can be baked
1 day ahead and chilled, covered.
Reheat, uncovered, in a 325°F oven until
just heated through, about 25 minutes.

CHEESE AND CHILE QUICHE

SERVES 6 TO 8

ACTIVE TIME: 1 HR START TO FINISH: 4 HR

*Mexican crema and Monterey Jack are
blended here to create an almost
impossibly creamy quiche. The strips of
roasted poblano chile floating on top
of the custard make for a beautiful savory
pie, great for brunch or a light supper.*

Pastry dough (page 38)

1 large garlic clove

¾ teaspoon salt

1 lb poblano chiles (about 4 large),
roasted and peeled (procedure on
page 38)

6 large eggs

1 cup whole milk

½ cup Mexican *crema* or heavy cream

2 tablespoons finely grated white
onion (using small teardrop holes
of a box grater)

½ teaspoon black pepper

► Put oven rack in middle position and
preheat oven to 375°F.

► Roll out dough into a 13-inch round on
a lightly floured surface with a floured
rolling pin. Fit dough into tart pan,
without stretching, letting excess dough
hang over edge. Fold overhang inward
and press against side of pan to reinforce
edge. Prick bottom all over with a fork.
Chill until firm, about 30 minutes.

► Line shell with foil or parchment paper
and fill with pie weights. Bake until
pastry is set and pale golden along rim,
20 to 25 minutes. ► Carefully remove foil
and weights and bake shell until deep
golden all over, 15 to 20 minutes more.
Put tart pan in a shallow baking pan.
Leave oven on.

