

Giant Quiche Base

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This quiche makes huge slices that are sure to impress. It also holds really well in the refrigerator so you can make it ahead of time or serve it multiple times throughout the week. Serves 8 large slices.

Ingredients:

1 dozen eggs
1 quart heavy cream
1 teaspoon Worcestershire sauce
1 teaspoon Tabasco sauce
2 teaspoons salt
1 teaspoon pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1 1/2 cup desired filling (like cheese, ham, chicken, or whatever you want)
1 sheet frozen puff pastry dough, thawed
8 slices cheese, provolone or cheddar, or similar

Directions:

1. Whisk together the eggs and cream until well combined.
2. Add the sauces, salt and pepper, and powders. Whisk well.
3. Place the puff pastry into a 8 inch springform pan and form it to the inside. Cut off any excess and place over any holes.
4. Place the desired filling into the bottom and pour the egg mixture over.
5. Wrap tightly with plastic wrap and then with foil.
6. Bake at 350F for 3 hours. Let cool.
7. Leave in the refrigerator overnight.
8. Un-form the quiche from the pan and cut as many slices as you would like to serve.
9. Top with a slice of cheese and warm up in a 350F oven until hot through and cheese is melted, about 8 minutes.

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