

## Quiche



### **What is Quiche?**

Quiche is open pastry crust with a filling of egg, cheese, veggies, and meat or seafood if desired. The baked egg and cheese filling turns to custard. Quiche can be thought of as a fancy pie.

**Where is From?** Quiche is a French dish

**Where is it Served?** Quiche is served all over the world. Quiche is mostly known as a party dish and served at special occasions including: brunches, banquets, dinner parties and other formal gatherings.

**Varieties of Quiche:** Quiche is very versatile. It can have any kind of veggies, meats, and seafood in it. Common quiche dishes are variations of spinach quiche, ham and cheese quiche, crabmeat quiche. Today we are making a spring veggie Quiche to experiment with veggies that are in season.

**Chef's Takeaway Challenge:** After making a dish, a good chef often thinks about what he/or she would do differently the next time around making the dish. Now that you learned a little about Quiche and different types of Quiche... Think about what ingredients you would like to put into Quiche if you were to make it a home?

