

Quiches

with Michael Nizzero



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The Art of the Perfect Quiche

Embark on a culinary masterclass with chef Michael Nizzero to learn the foundations of France's iconic quiche, including essential techniques for a perfect crust and custard, plus exploring six unique quiche variations.

Welcome to this masterclass on one of France's most iconic dishes: the quiche. In this course, you'll move beyond the basics to master the foundations of a truly exceptional quiche, from a flaky, buttery crust to a perfectly set, delicate custard. Chef Michael Nizzero will guide you through the essential techniques and share six unique variations, from the timeless Quiche Lorraine to a modern, Thai-inspired creation.

Michael Nizzero

Michael Nizzero is a Belgian-born, Michelin-starred chef who has honed his craft in some of the world's most prestigious kitchens, including *The Waterside Inn* and *The Ritz London*.

With a career defined by precision and a deep respect for classic French technique, Michael Nizzero brings a wealth of experience to this masterclass. He earned his first Michelin star as the youngest starred chef in France at *Hostellerie La Briqueterie*. He was also part of the team that secured a Michelin star for *The Ritz London*. Having worked alongside culinary legends like the Roux family, Michael now shares his extensive knowledge through consulting and culinary tutorials, helping you elevate your home cooking to professional standards.



Michael Nizzero

A great dish starts
with respect for
the ingredient.

Homemade Quiche Dough



Ingredients & Infos



Preparation
30 min



Total time
4 h 30 min



Portions
1

One portion yields approx. 4 quiche bases.

2/3 cup butter

butter, for greasing

1 ¼ cups cream, 35% fat

3 egg yolks

2 eggs

1 egg, beaten, for egg wash

1 ½ cups flour

flour, for dusting

2 tsp milk

1 pinch nutmeg

pepper

½ tsp salt

salt

1 pinch sugar

white beans, dried; or ceramic baking
beans

Recipe Steps

Step 1

Preparing the Quiche Pastry — Cut the butter into cubes. In a stand mixer on low speed (or by hand), mix the flour, sugar, salt, and butter. Lightly beat the egg and add it to the mixture along with the milk.

1 ½ cups flour

2/3 cup butter

½ tsp salt

1 pinch sugar

1 egg

2 tsp milk

Step 2

Kneading and First Chilling — Once combined, transfer the dough to your work surface, and knead briefly until it comes together. Flatten the dough slightly, wrap it in plastic wrap, and chill in the fridge for 2–3 hours.

Step 3

Preparing the Cream and Egg Mixture

Blend all ingredients for the cream and egg mixture with a hand blender until smooth. Store in the fridge until needed.

1 egg

3 egg yolks

1 ¼ cups cream (35% fat)

1 pinch nutmeg

salt

pepper

Step 4

Preparing the Pan

Grease the quiche pan with butter and dust it with flour. Tap out any excess flour.

butter (for greasing)

flour (for dusting)

Step 5

Rolling out and Lining the Pastry

Roll out the quiche pastry into a round sheet about 4–5 mm (0.2 in.) thick. Place the dough into the pan, gently pressing it against the edges without breaking it. Trim any excess dough from the edges. Carefully prick a few holes in the base with a fork.

Step 6

Second Chilling

Chill the pastry in the pan for at least 10 minutes.

Step 7

Blind Baking the Crust

Preheat the oven to 175–190 °C (350–370 °F) convection, adjusting the temperature as needed for your oven. Cut a piece of parchment paper to match the diameter of the quiche base and place it on top of the pastry. Fill with baking beans. Bake in the preheated oven for 15–20 minutes, depending on your oven.

white beans (dried; or ceramic baking beans)

Step 8

Finishing Touch _____

Remove the quiche base from the oven. Take out the baking beans and parchment paper. Brush the base with a little of the beaten egg. Bake for another 5–8 minutes until golden brown.

1 egg (beaten, for egg wash)

Workbook

with recipes and information
for the online cooking course
with Michael Nizzero

Course

Quiches

Chef

Michael Nizzero