

# Chorizo and Goat Cheese Quiche

based on recipe by Bobby Flay

## Ingredients

### Shell (or use favorite crust):

- 3 cups all-purpose flour
- 1 teaspoon fine sea salt
- 2 sticks cold butter, cut into cubes
- 5 tablespoons cold lard, cut into cubes
- 2/3 cup ice water

### Filling:

- 1 tablespoon canola oil
- 1/2 pound Mexican chorizo
- 1 1/2 cups grated fontina cheese
- 1/4 to 1/2 cups finely grated Cotija cheese
- 2 to 3 green onions, (dark and pale green part) thinly sliced
- 2 teaspoons chopped fresh thyme leaves
- A bunch cilantro, chopped
- 1/2 cup finely chopped hot and sweet peppers (heat up to you)
- 10 large eggs
- 1 3/4 cups milk
- 1 3/4 cups heavy cream
- 4 ounces soft goat cheese, slightly sweet (i.e. with honey)
- Salt & pepper to taste

## Directions

**Crust :** Combine the flour and salt in a food processor and pulse a few times. Scatter the butter and lard over the top of the flour and pulse until the mixture forms large crumbs. Add the water, a few tablespoons at a time, and pulse until the dough just comes together. Divide into 2 equal pieces, flatten each half into a disk, wrap in plastic and refrigerate until chilled through, at least 1 hour.

On a lightly floured work surface, roll 1 of the disks into a 16-inch round. (Reserve the other disk for another purpose. It will keep in the freezer, double wrapped in plastic wrap then single wrapped in foil for up to 4 months.) Fit the dough into a 2-inch deep-dish tart pan (or spring form pan) with a removable bottom, gently pressing it into the sides. Using a sharp knife, trim the dough evenly with the edge of the pan. Cover with plastic wrap; and chill until firm, about 20 minutes.

Preheat the oven to 375 degrees F.

Put the tart pan on a baking sheet, line the dough with parchment and fill with pie weights or dried beans. Bake until lightly golden brown, about 20 minutes. Remove the weights and paper and continue baking until golden brown, about 10 minutes longer. Let cool slightly (not all the way) on a baking rack.

**Quiche:** Preheat oven to 350 degrees F.

Heat the oil in a large saute pan over high heat until it begins to shimmer. Saute peppers until soft. Add the chorizo and cook until golden brown. Add cilantro, salt, pepper. Remove with a slotted spoon to a plate lined with paper towels. Let cool slightly.

Scatter the fontina, Cotija, **green onions**, **chorizo** and thyme over the warm tart shell. Layer on meat/pepper mixture. Whisk the eggs in a large bowl. Add the milk and cream and whisk until smooth. Pour into the shell and evenly distribute the goat cheese over the top. Bake until the crust is deep golden brown and the center is almost set (still slightly jiggles) but the sides are set, about 40 to 60 minutes (depending on depth of pan used). Let sit at room temperature for at least 20 minutes before serving.