



Quiche Florentine

Savannah · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

A recipe for quiche Florentine from my mother Leftovers can be held several days in refrigerator and reheated

Ingredients

- - 1 (9 inch) unbaked pie shell - 1 (10 ounce) package frozen chopped spinach - 1 (8 ounce) package Swiss cheese
- diced - 2 tablespoons all-purpose flour - 1 cup nonfat milk - 3 medium eggs - ½ teaspoon salt - ? teaspoon ground black pepper - 1 pinch ground nutmeg

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Prick pie shell with a fork. Bake in the preheated oven until lightly golden
2. 6 to 8 minutes. Remove and let cool. Reduce oven temperature to 350 degrees F (175 degrees C). Bring a small pot of water to a boil. Add spinach and cook until heated through and dark green
3. about 5 minutes. Drain well and let cool. Combine Swiss cheese and flour in a bag. Seal and shake until cheese is coated. Whisk milk
4. eggs
5. salt
6. pepper
7. and nutmeg together in a large bowl. Stir in spinach and flour-coated Swiss cheese. Pour into the cooled pie shell. Bake in the preheated oven until middle is set
8. 50 to 60 minutes. Cool slightly before slicing and serving. Cook's Note To freeze ahead
9. bake the quiche for only 40 minutes
10. then wrap tightly in foil and freeze. To serve
11. thaw first
12. then bake for 15 to 20 minutes at 350 degrees F (175 degrees C). Be sure it's completely thawed or it might not heat up clear through. Individual slices also freeze well.