

Three-Cheese Crust-less Quiche



(note the texture of this quiche is dryer and denser than traditional Quiche recipes)

1 7 or 8 oz jar Fire Roasted Red Peppers, drained and diced

¼ cup plus 2 Tablespoons all-purpose flour

1 teaspoon salt

¾ teaspoon baking powder

¾ teaspoon unsalted butter, melted

9 large eggs

1½ cups coarsely grated extra-sharp Cheddar cheese (6 oz)

1 cup whole-milk ricotta cheese (8 oz)

1 cup grated Parmigiano-Reggiano (2 oz)

3 scallions, finely chopped (½ cup)

Garnish: thin slivers of scallion greens

- Preheat oven to 350 F
- Sift together flour, salt and baking powder into small bowl.
- Beat eggs in large bowl with an electric mixer at medium-high speed until double in volume, about 3 minutes. Add butter, flour mixture and cheeses and mix well at low speed, then stir in peppers and scallions. (At this point,

you can pour the mixture into a covered airtight container and store in the refrigerator over night)

- Pour into a buttered 10-inch (6 cup) glass pie plate, sprinkle with a few sliced scallion greens and bake in the middle of the oven until top is golden brown and tester comes out clean, 30 to 35 minutes. Let stand 5 minutes before serving.