

Blue Crab Quiche

Buckwheat Black Pepper Crust

Serve 6

Crust

1/2 cup	all-purpose flour
1/2 cup	buckwheat flour
1/2 teaspoon	salt
1/2 teaspoon	cracked black pepper
1/2 teaspoon	lemon zest
1/2 tablespoon	fresh thyme leaves
1/3 cup	cold butter, cut in 1 tablespoon pieces
2 tablespoons	ice cold water
1 large	egg white, beaten

Preheat oven to 375°F.

Combine flours, salt, pepper, lemon zest and thyme in mixing bowl. Using tines of a fork or pastry cutter cut in butter until mixture is crumbly. Gently mix in water, adding a little more if necessary until dough forms a ball. Turn dough onto floured surface. Knead gently until dough is smooth. Wrap in plastic wrap. Refrigerate at least one hour or until firm. Remove dough from refrigerator. Form into round disk. Place on floured surface. With cold wooden rolling pin, begin at edge of dough and roll to opposite edge applying even pressure. Pick up dough, rotate quarter turn, making sure surface is kept floured. Continue rolling and rotating until dough is an even circle, 1 ½ inches larger than the pie pan. Place rolling pin on edge of dough and roll dough up on pin. Place rolling pin over 9 inch pie dish and unroll. Be sure dough is loose in the pan. Trim the overhanging edges. Prick dough with tines of fork. Brush lightly with egg white. Refrigerate at least 1 hour.

Filling

2 tablespoons	unsalted butter
1 cup	chopped leeks, white part only
3/4 cup	chopped fennel
to taste	sea salt and freshly ground black pepper
1 1/2 tablespoons	flour
1/8 teaspoon	baking powder
6 large	eggs, beaten
1 1/4 cup	grated white cheddar

1 cup	chopped spinach leaves
1 cup	blue crab meat
1 ¼ cup	heavy cream
2 teaspoons	chopped thyme
pinch	freshly grated nutmeg

Preheat oven to 350°F. Melt butter in skillet over medium heat. Add leeks and fennel. Cook 3 minutes without browning, stirring often. Season with salt and pepper. Set aside. Sift flour and baking powder into large mixing bowl. Whisk in ¼ cup eggs until smooth. Whisk in remaining eggs. Add 1 cup cheese, reserved leeks, fennel, and remaining ingredients. Season with salt and pepper. Pour into prepared pastry shell. Sprinkle with remaining cheese. Bake 50 minutes or until set. Let rest 5 minutes before serving.

Bon Appetit.....Executive Chef Bernard Guillas

The Marine Room, La Jolla

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