



**Pacific Northwest  
Canned Pears**  
Always ripe. Always ready.

# Pear & Gruyere Quiche with Rosemary Crust

## Ingredients

### Rosemary Crust (recipe follows)

2 teaspoons olive oil  
¼ cup (1 ounce) thinly sliced shallots  
3 cups (8 ounces) Gruyère cheese, shredded  
2 (15-ounce) cans Pacific Northwest Canned Pears,  
halves, in light syrup, drained, sliced  
1 cup (8 ounces) milk  
10 eggs  
1 tablespoon + 1 teaspoon sugar  
1 teaspoon salt

### Rosemary Crust\*

3 cups (15 ounces) all-purpose flour  
1 tablespoon sugar  
2 teaspoons salt  
2 teaspoons dried rosemary  
1 cup vegetable oil  
½ cup (4 ounces) milk

\*Optional: Use your favorite crust recipe or pre-made dough and add dried rosemary. Then blind bake the crust to prevent a soggy bottom.

## Servings

16 servings (two 10-inch quiches)

## Nutrition

Calories: 368  
Total Fat: 23g  
Saturated Fat: 6g  
Cholesterol: 134mg  
Sodium: 595mg  
Carbohydrate: 30g  
Fiber: 1g  
Sugar: 7g  
Protein: 12g  
Calcium: 196mg  
Iron: 2mg

## Method

Rosemary Crust: Combine flour, sugar, salt, and rosemary in a medium mixing bowl. In a separate bowl, whisk together the oil and milk until thoroughly combined.

Add the liquid mixture to the flour mixture. Stir with a fork to create a dough you can shape with your hands into a ball. Divide dough into two balls.

Place each dough ball between two pieces of wax paper. Use a rolling pin to roll out. Carefully peel off the top layer of the wax paper. Invert each pie crust into two 10-inch shallow pie plates and carefully peel the remaining pieces of wax paper off the dough. Gently press dough into each pie plate and crimp the edges. Refrigerate until ready to fill.

Prepare the filling: Preheat the oven to 350 degrees F. In a small skillet, add 2 teaspoons of olive oil and the sliced shallots. Sauté over medium heat until softened and lightly golden. Remove from skillet and let cool.

Sprinkle half of the shredded cheese onto each crust. Top each with half of the sautéed shallots. Arrange half of the sliced pears over the shallots in each pie plate.

In a medium bowl, whisk together the milk, eggs, sugar, and salt until thoroughly combined. Pour half of the mixture into each crust. Top with remaining cheese and arrange remaining pear slices on top of each quiche.

Place a sheet of aluminum foil under the pie plates and bake for one hour, until the crusts are golden, and the filling is set. Slice each quiche into 8 wedges. Serve warm or at room temperature.