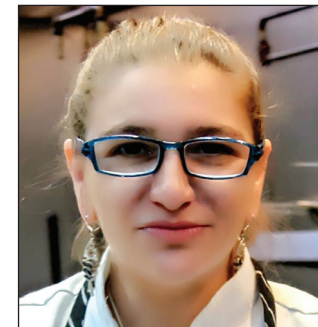




Black Truffle Quiche

with potatoes, kale and Fontina cheese

For the ninth annual Napa Truffle Festival in 2019, Chef Jodie Foster joined our team to create a delectable and core-warming black truffle quiche to feed the hungry foragers attending the early morning Wild Mushroom Forays. “It was absolutely yummy,” said one happy forager. “What a way to start a mushroom hunt!” “It’s super easy to make,” says Chef Jodie. “The kale and Fontina cheese make it hearty, and the fresh black truffle gives it a world of depth and flavor.” Bon appetite!



Jodie Rubin
*Winery Estate Chef
Davis Estates
Calistoga, CA*

Ingredients (Serves 6)

3 T canola oil	1 1/4 cup half-and-half
1 1/2 lbs Russet Potatoes thinly sliced	1 cup finely chopped kale
1 large yellow onion, chopped	1 tsp each salt and black pepper
Salt and pepper to taste	1 cup grated Fontina
1 sheet of homemade or store bought puff pastry dough	1 fresh black truffle (approximately 2 oz)
4 large farm eggs	

Preparation

- 1 Heat oil in a large nonstick pan over medium heat. Add potatoes, cover and cook for 10 minutes, stirring occasionally. Add onion and cook for 4 to 5 more minutes. Season with salt and pepper and let cool.
- 2 Preheat oven to 425°.
- 3 Roll out pastry dough and cut into 2-inch squares. Place on baking sheet with parchment paper. Bake for 15 minutes and let cool.
- 4 In a medium bowl, whisk together eggs, half-and-half, parsley, salt and pepper.
- 5 Scatter half of potato/onion mixture and half kale over bottom of greased pie pan. Top with half of cheese. Repeat layer.
- 6 Pour egg mixture on top.
- 7 Reduce oven temperature to 350°. Place quiche in oven and bake for 40-45 minutes.
- 8 Let cool at least 20 minutes before slicing into 2-inch squares.
- 9 Place quiche squares on top of puff pastry.
- 10 Top with shaved black truffles (optional: drizzle with aioli sauce)