

Aim To Please Home Cooking

Life is delicious-eat it up!

Home	Appetizers, Dips & Spreads	Beverages & Cocktails	Breads, Rolls & Baked Goods	Breakfast Goods	Cakes & Cupcakes	Candy & Snacks
Condiments & Toppings	Cookies, Brownies & Bars	Desserts	Entrees, Casseroles, Pizza & Sandwiches	Soups, Stews, Chilis & Salads		
Sides, Potatoes, Rice & Pasta	Specialty	Contact Us	Pinterest	Reviews	Etsy	



ads by **GOODIEBLOGROLL**

AdChoices

Similac
StrongMoms

Join today
and get a
FREE pregnancy photo journal.

Get it now >

Get up to **\$329*** in great offers

*offers may vary

Tuesday, April 15, 2014

Chef Eric Crowley's Artichoke and Potato Quiche with Parmesan and Brie Cheeses

This tart [recipe](#) from Chef Eric Crowley would make a delicious statement when served during your Easter brunch. Yum! For more information about Chef Eric, visit his website Culinary Kitchen. For more of his amazing recipes, please click [HERE](#) and [HERE](#).

Artichoke and Potato Quiche with Parmesan and Brie Cheeses

Yield: 6 Servings

Tart Dough:

- Egg Yolks, 2 each
- Heavy cream, 1/3 cup
- Flour, 2 ¾ cups
- Sugar, 1 teaspoon
- Salt, 1/2 teaspoon
- Butter, cold unsalted, cut into small cube, 1 cup (2 sticks)

Method:

1. Whisk together the egg yolks and cream in a bowl and set aside. In the large bowl of an electric mixer - using the paddle attachment, [combine](#) the flour, sugar and salt on low speed.
2. Add the cold butter and mix until dry and mealy with no large pieces, about 2 minutes. With the mixer on low speed, slowly pour the cream mixture and mix just until the dough comes together.
3. Pat the dough into a flat disk, wrap in plastic and chill [2 hours](#).
4. Heat the oven to 350 degrees. Roll out the tart dough about 1/8 inch thick and line 8 -4 inch individual tart pans with removable bottoms with dough (you may use a 9 inch pie plate if need be).
5. Trim the excess dough. Chill in the [refrigerator](#) or freezer at least 30 minutes.
6. Remove the tart shells from the refrigerator or freezer and check for any holes - patch them with the leftover dough.
7. Line each tart shell with parchment paper and baking beans and bake until the rims have begun to color - 10-12 minutes (15 minutes for the pie plate).
8. Remove the beans and parchment paper and patch any more holes that may have appeared. Bake again until the bottom of the crust is a light golden brown, about 5-10 minutes (15 minutes for the pie plate).



All Time Top 5

No bake cake balls recipe

Brownie Caramel Cheesecake

How to eliminate GMO's from your diet: What foods to avoid

Strawberry balsamic crush cocktail recipe

Baked salmon over apple ginger quinoa from Nestle

Feedburner

Enter your email address:

Subscribe

Delivered by [FeedBurner](#)

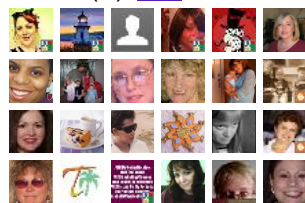
[Subscribe in a reader](#)

Followers

Join this site
with Google Friend Connect



Members (76) [More »](#)



Already a member? [Sign in](#)

Food Safety Info

Food Safety Recalls & Tips

Recalls **Tips**

Miravalle Foods, Inc. Recalls...
Apr 23, 2014

Dominex Natural Foods, LLC, Issues...
Apr 22, 2014

Wegmans Food Markets, Inc. Issues...
Apr 21, 2014

[See all recent recalls ▶](#)

FoodSafety.gov

[Get this widget](#)

Total Blogs: 17039

Earn Revenue:
• [Join The Publisher Program](#)

BetterRecipes Contest:
• [Submit Your Recipe Today](#)
• [\\$1,000 Grand Prize](#)

Promotions & Sweepstakes:
• [BetterRecipes Promotion](#)
• [Coming soon!](#)
• [Advertise with us](#)

Tart Filling:

- Baking Potato, peeled and diced 1 - 6 oz potato
- Butter or oil, 1 Tablespoon
- Onion, finely diced, 1/2 cup
- Crème Fraiche, 1/2 cup (or 1/2 cup sour cream w/1 T of heavy cream)
- Brie Cheese, diced, 2/3 cup
- Parmesan, grated, 1/4 cup
- Artichoke hearts, diced, 4 each
- Eggs, 3 each
- Heavy cream, 3/4 cup
- Salt, 1/4 teaspoon
- White Pepper, 1/8 teaspoon

Method:

1. Bring a small pot of salted water to a boil. Add the potato. When the water returns to a boil, reduce to a low simmer and cook until potato is cooked but firm, 4-5 minutes. Drain, place on a sheet pan and reserve.
2. Heat the butter or oil in a small pan over medium heat. Add the onion and cook until clear and soft - about 5 minutes. Remove from heat and let cool.
3. In a bowl, combine the artichoke, crème fraîche, potato, onion, brie and parmesan, being careful not to break up the potato cubes.
4. In a separate bowl, whisk together the eggs and heavy cream and gently stir into the potato and cheese mixture. Add the salt and pepper.
5. Spoon about 1/4 of a cup of the mixture into each pre-baked tart shell, enough to cover the bottom one-half inch (or half the mixture into the pie plate).
6. Cover tarts loosely with aluminum foil (do not cover if using a pie shell) and bake at 350 degrees for 20 minutes. Remove the foil and continue baking until the filling is just set and the top is golden brown, 35 to 40 minutes.
7. To serve, remove the rim and bottom of the pan and place each quiche on a plate.

You might also like:

Baked breakfast potatoes with onions from Chef Eric Crowley	Sautéed Chicken Breasts with Lemon Caper Sauce from Chef ...	Italian Sausage and Salami Tart with Parmesan and ...

[Linkwithin](#)

Posted by [Shake Your Bon Bons](#) at 5:59 PM

Recommend this on Google

Labels: [Brunch](#), [Chef Eric Crowley](#), [Christmas](#), [Easter](#), [Holiday](#), [Mother's Day](#), [tart](#)

Strawberry ..

Recipe of the Day
03/17 - 03/17/2014

No comments:

[Post a Comment](#)

Links to this post

[Create a Link](#)

[Newer Post](#)

[Home](#)

[Older Post](#)

Subscribe to: [Post Comments \(Atom\)](#)

Baked chicken ..



Recipe of the Day
04/03 - 04/03/2013



Tall and ..



Recipe of the Day
04/24 - 04/24/2013



Brownie ..



Recipe of the Day
05/13 - 05/13/2013



A2PHC

**Aim
To Please
Home
Cooking**

Blog of the Day
04/23 - 04/23/2013



AdWords Certification

 google.com/Partners

Enroll In Free AdWords Training.
Learn More About Google
Partners

Labels

101 (4) 4th of July (1) 5 Gum (1) AdvantEDGE (1) Aim To Please news (1) Alcoholic beverage (4) Ale (5) Alli (1) Almond (5) Almond butter (1) Almonds (2) Amazon (9) Amazon Local (1) American cheese (1) Apparel (1) Appetizer (28) Apple (6) Apple cider (1) Appliances (1) April (1) April 2013 Coupon (70) Apron (1) Armour (1) Artichokes (2) Arugula (1) Asian (1) asparagus (2) Atkins (3) August (1) Autism (1) Avocado (7) Award (1) Baby food (1) Bacon (5) Bagelfuls (2) Ball Park Coupon (1) Banana (8) Barefoot Bubbly (1) Bargain shopping (21) Basil (8) BBQ (2) Beans (2) Beef (6) Beer (18) Beer review (9) Betty Crocker (4) Beverage (25) Bigelow (1) Biscotti (1) Biscuit (1) Bisquick (2) Bitch (1) Blackberry (2) Bleu cheese (3) Blue Diamond (1) Blueberry (17) Bob Evans (4) Boca (2) Book review (1) Boursin (1) Bread (19) Breakfast (35) Breyer's (2) Bridgford (1) Brown sugar (1) Brownies (4) Brunch (6) Bruschetta (6) Burger (4) Bush's (1) Butter (1) Butterball (1) Cabbage (1) Caffè D'Vita (1) Cajun (1) Cake (7) Cake balls (7) California (1) Calzone (1) Campbell's (7) Camping (1) Candy (31) Cantaloupe (1) Cappuccino (1) Capri Sun (1) Caramel (12) Carrots (5) Casa Noble (1) Casserole (1) Cat Cora (1) Catalogs (2) Celebrity Chef (1) Celestial Seasonings (1) cereal (10) chai (1) chai tea (2) Chambord (1) Cheddar cheese (4) Cheerios (1) Cheerios (2) Cheese (3) Cheesecake (5) Cheesesteak (1) Chef Boyardee (1) Chef Eric Crowley (6) Chef's Pick (1) Cherry (5) Chex (1) Chia (1) Chicago (1) Chicago Bears (1) Chicken (31) Chili (5) Chili's (1) Chocolate (27) Chocolate chips (9) Chocomize (1) Christmas (12) Cilantro (1) Cincinnati (1) Cincinnati Bengals (1) Cinco de Mayo (1) Cinnamon (4) Claussen (1) Cobbler (3) Coca Cola (1) Cocktail (3) Cocoa Puffs (1) Coconut (1) Coffee (28) Coffeemate (1) Compost (1) ConAgra (1) Cookbook (16) Cookies (7) Cool Whip (1) Corn (4) Cornbread (2) Corned beef (1) Country Crock (1) Coupons (236) Crab (1) Cranberry (6) Cranberry Naturals (1) Cream cheese (5) Creme de Menthe (1) Crescent Dragonwagon (1) Crisp (2) Crust (1) Crystal Light (2) Culinary history (2) Cupcakes (12) Daily Food Buzz (1) Animals (3) Day of the Dead (1) December (1) deceptive advertising (1) DeDe Wilson (1) Delizza (2) Dessert (43) Devour Dayton (5) DiGiorno (1) Dining out (2) Dip (7) Do it yourself (1) Dole (4) Domino's (1) Doughnut (2) Dove (1) Downloads (14) Driscoll's (3) Dunkin Donuts (1) Earl Grey tea (1) Earthbound Farms (1) EAS (1) Easter (19) Eating healthy (8) Eggs (7) Entree (40) Espresso (1) Etiquette (1) Evaporated milk (1) Event (1) Evolve (1) Examiner (1) Farm Rich (2) Father's Day (1) February (1) Feeding America (1) Festival (1) Feta cheese (2) Fiber One (4) Finger food (5) Finlandia Cheese (3) Flavorings (2) Folger's (2) Folic acid (1) Fontina (1) Food and fun (2) Food and health (3) Food and sex (1) Food apps (1) food art (1) Food holidays (13) Food news (14) Food writing (1) Foods of the NFL (5) FoodSaver (2) Football (12) For sale (2) Fourth of July (6) Framboise (1) Frank's (5) Freebie (26) Freezer meals (2) French toast (4) From the garden (9) Frosting (3) Frozen dessert (1) Frozen yogurt (2) Fruit vinegar (1) Fruit20 (3) FTC (1) Fudge (2) Fundraiser (2) Fuze (1) Galette (1) Ganache (1) Gardening (13) Garlic (2) Garnish (1) General Mills (6) Gevalia (3) Gift (1) Gift idea (8) Ginger (2) Gingerbread (2) Giveaway (2) Glaze (1) Glucerna (1) Gluten-free (7) GMO's (7) Goat cheese (2) Gourmet Dining (1) Gourmet Monthly Club (1) Graham crackers (1) Grapes (2) Great Lakes Brewing (1) Greek foods (1) Greek yogurt (2) Green Bay Packers (1) Green beans (3) Green Giant (2) Green living (1) Green Mountain Coffee (1) Grenache (1) Grilling (10) Ground Hog Day (1) Grow lights (1) Guide (1) Guinness (1) Gum (2) Halloween (2) Ham (6) Happy Baby (1) Happy Tot (1) Hard candy (1) Have It Sweet (1) Hazelnuts (2) Healthy Balance (1) Heirloom (1) Herbs (2) Herradura (1) Hershey's (1) High fiber (1) Holiday (28) Holiday event (1) Holiday shopping (1) Home and garden supplies (1) Home remedies (1) Honey (2) Honeydew (1) Hops (1) Horizon (1) Hormel (9) Hot cocoa (5) How to (13) Humor (10) Hunger (1) Hungry Jack (1) Hunt's (1) Hybrid (1) Hydroponics (1) i heart keenwah (1) Ice cream (1) Ingredient substitution (1) International Delight (2) Italian sausage (1) Jalapeno (4) Jam (1) January (1) Jell-O (5) Jelly (1) jelly beans (1) Jelly Belly (1) Jif (1) Johnsonville (1) Juice (1) July (1) June (1) Kale (1) Kandy Bar Kakes (1) Kashi (3) Kellogg's (6) Kernel Season's (1) Kettle Chips (1) Kickstarter (1) Kid friendly (18) Kindle (9) Kirsch (1) Kiwi (2) Knorr (1) Kooking with kids (6) Kool Aid (3) La Sierra (1) Labor Day (5) Lager (3) Lager Day (1) Lamb (1) Lance (2) Land O Lakes (1) Larabar (1) latte art (1) lawsuit (1) Lean Cuisine (1) Leftovers (8) Legal Sea Food (1) Leinenkugets (2) Lemon (2) Lemonade (3) Lettuce (2) Life Choice (1) Life Savers (2) Lime (3) Lindeman's (1) Lloyd's (3) Lollipops (1) LorAnn's (2) Low carb (3) Low fat (2) Lunchables (1) Mac and cheese (1) magazines (12) Mangle's (1) Mango (3) Maple (2) Maple syrup (1) March (1) March 2013 coupon (107) margarita (2) Mars (2) Marshmallow (3) Marshmallows (2) Marzetti (1) Mascarpone (1) Maxwell House (3) May (1) May 2013 Coupon (28) Mayonnaise (1) McDonald's (2) Meatballs (1) Meatless Monday (3) Memorial Day (5) Met-RX (2) Microwave (2) Milk (1) Milkshake (1) Millstone (1) Minute Maid (2) Mio (1) Miracle Whip (1) Mission (1) Monin (1) Moscato (1) Mother's Day (3) Mott's (1) Mousse (2) Mozzarella (7) Muffins (9) Muppets (1) Mushroom (8) Natural Health (1) Nature Valley (1) Nestle (1) Nevella (1) New Orleans Saints (1) New Year's (1) Newman's Own (4) Newton's (1) No bake (1) Noodles (1) Nook (2) November (1) Nutmeg (1) Nutri-Grain (1) Oatmeal (6) Oats (2) October (1) Old El Paso (1) Old Orchard (2) Old Time Candy (1) Olive (1) Onion (2) Online shopping (2) Orange (3) Orange juice (1) Orbit (1) Ore-Ida (1) Oregon Chai (1) Oreos (2) Organic (7) Organic Valley (1) Oscar Mayer (2) Outdoor dining (1) Pale ale (1) Pancake (3) Pancakes (1) Parmesan (3) Pasta (4) Pastrami (1) Peach (3) Peanut (1) Peanut Butter (11) Pear (1) Peas (1) Pecan (6) Peeps (1) Peppermint (2) Pepperoni (2) Perky Jerky (1) Pesto (1) Picnics (1) Pie (5) Pillsbury (8) Pine nuts (1) Pineapple (5) Pinot grigio (1) Pita (1) Pita bread (1) Pizza (5) Planter's (3) Popcorn (5) Popcorn Indiana (1) Poppysseed (1) Pork (6) Pork chop (2) Porter (1) Post (2) Potatoes (9) Pralines (3) Pregnancy (1) Prepared Pantry (3) Pretzels (2) product review (3) Prosciutto (2) Provolone cheese (1) Pudding (1) Pumpkin (3) quesadilla (1) Quiche (1) Quick and easy (2) Quinoa (3) Raisin (1) Raspberry (4) Recipe (318) Recycling (1) Red peppers (3) Red wine (3) Refried beans (1) Regional foods (4) Reising (1) Research (1) Reser's (1) Review (22) Reynolds (1) Rhubarb (1) Rice (4) Risotto (1) Rivertown Brewing (4) Roast beef (1) Romano cheese (1) Rosemary (4) Salad (12) Salad dressing (1) Salami (2) Salmon (2) Salsa (2) Sam Adams (3) Samuel Smith (2) Sandwich (13) Sangria (3) Sausage (3) Schar (1) seafood (4) SeaPak (1) Seasonings (2) Seattle's Best (3) Seeds (3) Seinfeld (1) September (1) Serving tray (1) Shake (1) Shandy (1) Shock Top (1) Short cut (7) Shrimp (1) Sides (18) Sierra Nevada (2) Silk (4) Simply Cranberry (1) Sister Schubert's (1) Slim Fast (1) Slow cooker (9) Smoked sausage (1) Smoothie (7) Snack (13) Snacks (11) Snickers (3) Snyder of Berlin (1) So Delicious Dairy Free (3) Soda (3) Sorbet (1) Souffle (1) Soup (15) Spam (1) Special event (1) Special K (1) Spices (2) Spinach (9) Spoons (1) Spritzer (1) St. Germain (1) St. Patrick's Day (4) Starbars (1) Starbucks (2) Steak (1) Steamer (1) Stew (2) Stonyfield Organics (1) Strawberry (19) Summer (1) Summer cooking (11) Summer dining (2) Sun Bird (1) Super Bowl (7) Superfoods (1) Swanson (2) Swedish Chef (1) Swedish foods (1) Sweet potato (3) Sweet potatoes (1) Sweet Treats Festival (1) sweetener (1) Swiss cheese (3) Tabasco (2) taco (1) Tailgating (6) tart (2) Tastykakes (1) Tea (1) TeaMonger (1) Tequila (2) TGIFridays (3) Thanksgiving (6) Thin Mints (1) Things to do (1) Thrive (1) Throw Back Thursday (5) Tips (3) Toaster Strudel (1) Tomato (14) Tomatoes (1) Topping (13) Tour (1) Traditions (1) Trifle (1) True Lime (1) Truffles (1) Truvia (2) Tuaca (1) Tumeric (1) Turkey (3) TVP (1) Uncle Ben's (2) Valentine's Day (6) Vegan (2) Vegetarian (12) Velveeta (3) Video (13) Vinegars (1) Vitacost (1) Waffles (3) Walnut (1) Walnuts (2) water (1) Watermelon (2) weight loss products (1) Weight Watchers (4) Welch's (3) Wendy's (1) Werther's (2) White chocolate (4) White wine (1) Wine (9) Wine apps (1) Wine Enthusiast (1) Wine Maps (1) Wine review (2) Wings (4) Wish Bone (1) Wordless Wednesday (3) Wrigley Company (1) Yasso (2) Yogurt (8) Yoplait (5) Zucchini (4)