

CASSEROLES

TOMATO-BASIL-QUICHE†

(TOMATEN-BASILIKUM-QUICHE)

- 1 1/2 cups flour
- 1 stick or 8 tablespoons butter or margarine
- 5 eggs
- 6 slices bacon
- 6 medium tomatoes (about 1 1/2 lbs.)
- 3/4 oz. basil (fresh)
- 1/4 teaspoon thyme
- 4 oz. sour cream

Place the flour on a countertop and make a well. Drop 1 egg in the well and cut the butter or margarine over it. Knead it into a smooth dough. Cover it in plastic wrap and place it in the refrigerator for 40 minutes. Place the tomatoes in a bowl and cover them with boiling water. Let it sit for 5 to 8 minutes. Pour off the water, peel the tomatoes and cut them in halves. Set aside. Dice the bacon and fry until crisp. Place the bacon on a paper towel allowing the fat to drain. Discard the paper towel with the fat. Keep a couple leaves of basil for garnish and chop the remaining basil. Roll out the dough and line it in a quiche pan or pie plate (9 1/2"). Place the tomatoes halves over the bottom. Beat the four eggs with sour cream and season with salt and pepper. Add the chopped basil and thyme and pour over the tomatoes. Sprinkle the bacon over the top and bake in a preheated oven at 400° for 50-60 minutes until lightly brown and eggs are set. Garnish with the basil leaves and serve with a salad.

Serves 4

