

Quiche with red pepper

Red and Yellow Pepper

The Green's cookbook, p. 241

1 recipe Yeasted Tart Dough (p.237 see below favored by HdeH) or Tart Dough (p.236 see below)
3 medium or 2 large bell peppers, mixed colors, but preferably red and yellow
4 tablespoons olive oil
1 small red onion, quartered, sliced thinly crosswise
2 cloves garlic, finely chopped
Salt
¼ cup water or white wine (HdeH white vermouth)
Pepper
1-cup basil leaves, loosely packed and roughly chopped
2 tablespoons Parmesan or Romano cheese, grated
2 whole eggs plus 2 egg yolks
1-½ cups light cream
1 cup Provolone cheese grated
20 black Nicoise olives, pitted



Photography: Henri T. de Hahn

1. Prepare the tart dough. If you are using the unyeasted crust, partially prebake it.
2. Halve the peppers lengthwise, remove the seeds and veins, and then halve them crosswise and slice very thinly. Warm 2 tablespoons of the olive oil in a wide pan; add the peppers, onion, half the garlic, and ¼ salt. Sauté over medium-high heat for several minutes; then lower the heat, add the water or white wine, cover, and stew until the peppers and onion are very soft and sweet. If the peppers and onion threaten to stick as the sugars are released, add additional small amounts of water or wine. Taste for salt, and season with freshly ground black pepper when the peppers and onion are finished cooking.
3. Put 2 tablespoons of the olive oil in a blender jar with the remaining garlic and a few of the basil leaves, and puree. Gradually add the rest of the basil leaves, using more oil if necessary. Scrape the puree out of the jar, stir in the Parmesan or Romano cheese, and season with salt.
4. If using the yeasted tart dough, prepared the shell; then make the custard. Beat the eggs and yolks together; then add the cream, ½ teaspoon salt, and pepper. Preheat the oven to 400 F. Paint the crust with the basil puree; then lay half the grated Provolone cheese on top, followed by the peppers and onion, and the olives. Add the remaining cheese, then the custard. Bake the tart in the center of the oven until it is golden brown and set, 35 to 40 minutes. Let the tart rest 5 or 10 minutes before serving. For wine, serve this tart with a red or white zinfandel, a French Cotes-du-Rhone, or perhaps a California cabernet.