



---

## Spring Pea and Bacon Quiche

This quiche is a great brunch item that can be served hot or cold. This version shows the ease of making a delicious quiche in the Wolf Convection Steam Oven.

### Ingredients:

- 1- par baked savory pie crust, homemade or store bought
- 4 strips bacon, cooked and diced
- ½ cup spring peas (fresh or frozen)
- 3 whole eggs
- ½ cup half and half
- ½ tablespoon Kosher Salt
- 1 teaspoon black pepper
- ½ teaspoon ground nutmeg
- 3 ounces shredded fontina cheese

### Directions:

1. Preheat the Wolf Convection Steam Oven on convection mode to 375 degrees. Line a pie tin with the pie dough. Place a piece of parchment paper on the dough and weigh it down with pie weights or dry beans. This will prevent the pie shell from rising when it is baked. Place the pan in the oven and bake for 15-20 minutes. Check the shell to see if it is baked through and golden brown, if it is not done place it back into the oven for 5 minutes longer. When done remove it from the oven and let it cool to room temperature.
2. Preheat the Wolf Convection Steam Oven to 350 degrees on convection mode. In a medium-sized bowl mix the eggs, half and half, salt, pepper, and nutmeg with a whisk.
3. Sprinkle the bacon pieces and peas onto the par baked pastry shell, trying to evenly spread them out, covering the shell. Pour the egg mixture into the pie shell. Then sprinkle the shredded fontina over the top.
4. Place the quiche into the preheated Wolf Convection Steam Oven and set the timer for 30 minutes. When the timer expires, check to see if the egg has set by gently wiggling the pie. If the egg mixture is still not set return to the oven for 5-10 minutes longer. When the timer goes off remove the quiche from the oven and let cool for 5-10 minutes. Once cooled cut the quiche into 8 pieces and serve. Enjoy!