



K I T C H E N
S T O R I E S

Sauerkraut apple and bacon quiche

Time: 45 min. preparation time - 30 min. baking time - 30 min. cooling time



Ingredients (6 servings)

- 14 ozs Hengstenberg sauerkraut (drained)
- 7 ozs All-purpose flour
- 1 cup Heavy cream
- .75 cup Dry white wine
- 5 ozs Butter - cold
- 3.5 ozs Grated cheese (provolone, Gouda, etc.)
- 3 ozs Bacon
- 6 Eggs – 1 for the dough; 5 for the filling
- 2 Juniper berries
- 1 tsp Salt (divided)
- 1 White onion – finely diced
- 1 Apple – thinly sliced
- 1 Bay leaf
- 0.5 tsp Caraway seeds
- 0.5 tsp Nutmeg
- 0.25 tsp Pepper
- Butter for greasing
- Crème fraîche (optional)

Mix together flour and salt. Transfer to a work surface, form into a mound, and create a cavity in the center. Crack 1 egg into cavity. Cut butter into chunks, distribute on top of flour, and then cut into dough using a dough scraper. Next, use hands to thoroughly incorporate ingredients into uniform dough. Press into a flat disc. Wrap dough in plastic wrap and place in the fridge for approx. 30 min.

Finely dice onion. Core apple and cut into thin slices. Cut bacon into small cubes.

In a small saucepan, cook bacon over medium-high heat for approx. 1 – 2 min. Add onion and apples, and continue to cook for another approx. 2 – 3 min. Next, add sauerkraut, juniper berries, caraway seeds, bay leaf, and white wine. Season to taste with salt and pepper. Stir thoroughly. Reduce heat to low and cook uncovered for approx. 20 min. **Remove juniper berries and bay leaf.** Drain sauerkraut mixture thoroughly and set aside.

Preheat oven to 350°F. Roll out dough, gently press into a greased pie dish, and poke with a fork.

In a large bowl, whisk together remainder of the eggs, heavy cream, nutmeg, salt, and pepper.

Evenly distribute sauerkraut mixture in pie dish. Pour egg and cream mixture on top and sprinkle with grated cheese. Place in preheated oven and bake at 350°F for approx. 25 – 30 min. until golden brown. Serve warm immediately. Enjoy with a dollop of crème fraiche on top, if desired!