



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Kristen Murray shares her recipe for MÅURICE Quiche. Chef Murray recommends pairing her quiche with a light rosé: a few of her favorites are Clos Cibonne Tibouren Tradition Rosé, Philippe Tessier Rosé d'Aunis or San Salvatore Vetere Rosato... and these are all showcased at MÅURICE!

MÅURICE Quiche by Kristen Murray

Dough...

4 cups all-purpose flour
2 tsp sea salt
•*Mix to combine*

3oz chilled + cubed unsalted butter

•*Rub into salt/ flour mix nimbly to create "cornmeal consistency"*

2oz ice cold heavy cream

- Add + mix till just combined. Chill + rest 20 minutes.*
- Roll chilled dough onto lightly floured surface, ideally 1/4" thick.*
- Shape into buttered + floured pie dish. We use one that quite deep, possibly 2 1/2" tall, 8" wide.*
- Freeze shaped shell 2—3hrs or overnight.*

Filling...

8 whole eggs
1/4 nutmeg kernel freshly grated
1/2 tsp sea salt
small pinch esepette
1 cup whole milk
1 cup heavy cream

•*Whisk eggs to break + add seasoning, whisk in dairy. Be sure mixture is homogenous.*
(more on next page)



Flavor...Tarragon + Apple

1 small baking apple

About a teaspoon of tarragon (depending on size of sprig - one to two pieces, no stem ;)

- *Peel + dice a tart/firm/baking apple; add to shell with finely chopped fresh tarragon (about a teaspoon). Never pre-chop apple as it can bruise and change color. Best to chop right before assembly!*
- *Pour quiche filling over/into shell. Fill shell nice + full.*

Preheat oven to 350 degrees.

Bake at 325 for 45 min to 1 hr (oven willing!)

Take care not to over bake! Middle should just be set, and jiggle like jello.

Cool for 30 min before cutting.

Kristen Murray

Owner and chef, MÅURICE: A Pastry Luncheonette



As a little girl, Kristen grew up surrounded by her great aunt's vegetable garden: sweet peas, peppers, lettuces, herbs, raspberry bushes, and persimmon, fig and kumquat trees. So when Murray tells her story to the diner, it starts with her childhood in Southern California, where ripe fruit and beautiful produce were always at her fingertips. Baking with her grandmother and great aunt, she transformed those fruits into her earliest desserts.

Kristen's professional pastry and culinary career has been shaped by adventures in San Francisco, New York City, Boston & France. Prior to moving to Portland, Kristen assisted Les Nouvelles Mères Cuisinières at "Le Picnic" in Courchevel, France, where she had the opportunity to work with pastry goddess Christine Ferber. Christine left an impressionable mark to say the least. She fell in love with the culture & people. Portland has become Kristen's second home to New England and her travels in France. Her dream restaurant and pastry shop is a deeply personal project for Murray from design, detail, to food. It is to encompass her

Norwegian heritage with her love of French culture & cuisine and of course, all things pastry, thus, MÅURICE: A Pastry Luncheonette is born...