

Name \_\_\_\_\_

## Cheesy Broccoli Quiche Adventure

### Short Answer Key

1. Refrigerating the dough before rolling it out helps to relax the gluten in the flour and firm up the butter, making the crust tender and flaky.
2. You should trim excess dough by running a knife along the edge of the pie pan.
3. Steaming the broccoli before adding it to the quiche ensures that it's tender and fully cooked when the quiche is done baking.
4. You can customize the quiche by adding ingredients like diced bell peppers, mushrooms, or spinach. Spices like thyme or parsley can also enhance the flavor.
5. The quiche should have a firm but creamy texture when it's ready to be served.

