



Savory Onion and Caramel Quiche Noel

A Quiche with a Sweet Secret

Hello, my dear. Come sit. Let's talk about quiche. Most think it's just eggs and cheese. But this one has a secret. It has sweet, slow-cooked onions. They taste like candy. Doesn't that sound wonderful?

I call it my Quiche Noel. I first made it one chilly December. I wanted something special but simple. The smell of those onions cooking filled my whole house. It felt like a hug. I still smile thinking about it.

Why We Take Our Time

This recipe is not a rush. The onions cook for nearly an hour. Why does

this matter? Good things need time. The slow heat pulls out the onion's natural sugar. It turns them soft and golden brown.

It teaches us patience. Stirring the pot is peaceful. You watch the change happen. It's a small lesson. The best flavors are never hurried. What's your favorite slow-cooked food? Tell me, I'd love to know.

The Crust That Holds It All

Now, the crust. We freeze it first. Then we bake it with weights inside. This is called blind baking. It stops the crust from getting soggy. A soggy bottom is a sad bottom!

My grandson once used marbles as weights. What a clatter in the oven! We still laugh at that. Use beans or rice. They work perfectly. *Fun fact: You can reuse those beans as pie weights forever. They are too hard to eat now!*

Putting the Puzzle Together

Assembly is my favorite part. Cheese goes down first. Then our lovely caramelized onions. Then more cheese. It's like a cozy sandwich inside the crust.

The custard is just milk, cream, and eggs. A little nutmeg is the magic. It makes everything taste warmer. Pour it over everything. The oven does the rest. Do you like Gruyère cheese, or would you try another kind?

A Meal That Brings People Close

Let the quiche cool a bit before you cut. This matters too. It lets

everything settle. Then slice it. Serve it warm. The flavors are rich and gentle at the same time.

This is a sharing food. It brings people to the table. That's the real point of cooking, I think. To make a space for stories and laughter. Will you make this for a special weekend lunch? I hope you do.

Ingredients:

Ingredient	Amount	Notes
Red onions	2 to 3 large (about 1 lb total)	Sliced lengthwise for caramelization
Pie dough (pâte brisée)	1 recipe	Or use a prepared pie crust
Extra virgin olive oil	2 tablespoons	
Kosher salt & Black pepper	To taste	
Balsamic vinegar	2 teaspoons	
Gruyère cheese	6 ounces (about 1 1/2 cups)	Grated
Milk	3/4 cup	
Heavy cream	1/4 cup	
Large eggs	3	
Ground nutmeg	Pinch	



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Hello, my dear. Come sit at the table. Let's make a special quiche together. It is full of sweet, slow-cooked onions. Doesn't that smell amazing? This recipe feels like a hug from my French friend, Marie. She taught me to cook onions until they are like jam. I still laugh at that. We called it "Quiche Noel" for our Christmas lunches. But it's perfect for any cozy day.

See also Bag Roasted Holiday Turkey

Instructions

Step 1: First, slice your red onions from top to bottom. This keeps them nice and long. They will hold their shape in the pan. Now, roll out your pie dough. Press it gently into your pie dish. Make the edges a little taller than usual. (They will shrink, I promise!). Pop the whole dish into the freezer for half an hour.

Step 2: Heat your oven to 350°F. Take your cold crust out. Line it with foil and fill it with dried beans. This is called blind baking. It stops the crust from getting soggy. Bake it for 15 minutes. Then, take out the beans and foil. See how it's set? Prick the bottom with a fork. Bake it for 10 more minutes until it's light gold.

Step 3: Now, the fun part! Cook your onions in olive oil. Start on medium heat. Then turn it down low. You must be patient. Stir them now and then for almost an hour. They will turn a deep, sweet brown. Add a splash of balsamic vinegar at the end. It makes them shine.

What's the secret to golden onions? Share below!

Step 4: Let's build our quiche. Sprinkle half the cheese in the crust. Spread your beautiful onions over it. Top with the rest of the cheese. In a bowl, whisk milk, cream, and eggs. Add a tiny pinch of nutmeg. (It's the secret flavor that makes it taste old-fashioned!). Pour this custard over everything.

Step 5: Carefully put the quiche in the oven. Bake it for about 35 minutes. The center should be just set. Let it cool for a bit before you slice. This waiting is the hardest part, I know! The smell fills the whole house. It tells a story of slow cooking and love.

Creative Twists

Add crispy bacon bits on top before baking. Sweet onions and salty bacon are best friends. **Try a different cheese**, like sharp cheddar. It gives a lovely, tangy bite. **Make mini quiches** in a muffin tin. They are perfect for little hands at a party. Which one would you try first? Comment below!

Serving & Pairing Ideas

Serve a warm slice with a simple green salad. A few tomato slices on the side are pretty. For a heartier meal, add some roasted potatoes. For a drink, a crisp apple cider is lovely. For the grown-ups, a glass of dry white wine pairs beautifully. Which would you choose tonight?

See also [Savory Cornbread Dressing for the Holidays](#)



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Keeping Your Quiche Cozy

This quiche keeps well. Let it cool completely first. Then wrap it tightly in plastic wrap. It will be happy in the fridge for three days.

You can freeze it for a month, too. I slice it into portions first. I wrap each piece in foil. This way, my grandson can grab one slice for lunch.

To reheat, use your oven. Warm it at 300°F for 15 minutes. This keeps the crust crisp. The microwave makes the crust soggy, I learned that the hard way once.

Batch cooking saves your future self. Make two quiches on a quiet Sunday. Eat one now, freeze one for later. A ready-made meal is a gift to your busy day. **Have you ever tried storing it this way? Share below!**

Quiche Troubles? Easy Fixes Here

Is your crust soggy? Blind baking is the secret. Those pie weights stop the bottom from puffing up. I remember skipping this step once. My quiche had a sad, wet bottom.

Are the onions burning, not browning? Your heat is too high. Caramelizing needs low, slow patience. Stir them now and then. This gentle cooking builds deep, sweet flavor.

Is the center still wobbly? It needs more time. The quiche is done when the middle is just set. Let it rest before cutting. This matters for perfect, neat slices every time. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free pie crust. The filling is naturally gluten-free.

Q: Can I make it ahead? A: Absolutely. Caramelize the onions a day early. You can blind bake the crust ahead, too.

Q: What cheese can I swap for Gruyère? A: Swiss or a sharp white cheddar works nicely. *Fun fact: Gruyère is a Swiss cheese from the Alps!*

Q: Can I double the recipe? A: You can make two quiches. Do not try to bake one giant, deep quiche. It will not cook evenly.

Q: Is the nutmeg optional? A: It is, but please try it. It adds a warm, cozy note. You will not taste it directly. It just makes everything better.
Which tip will you try first?

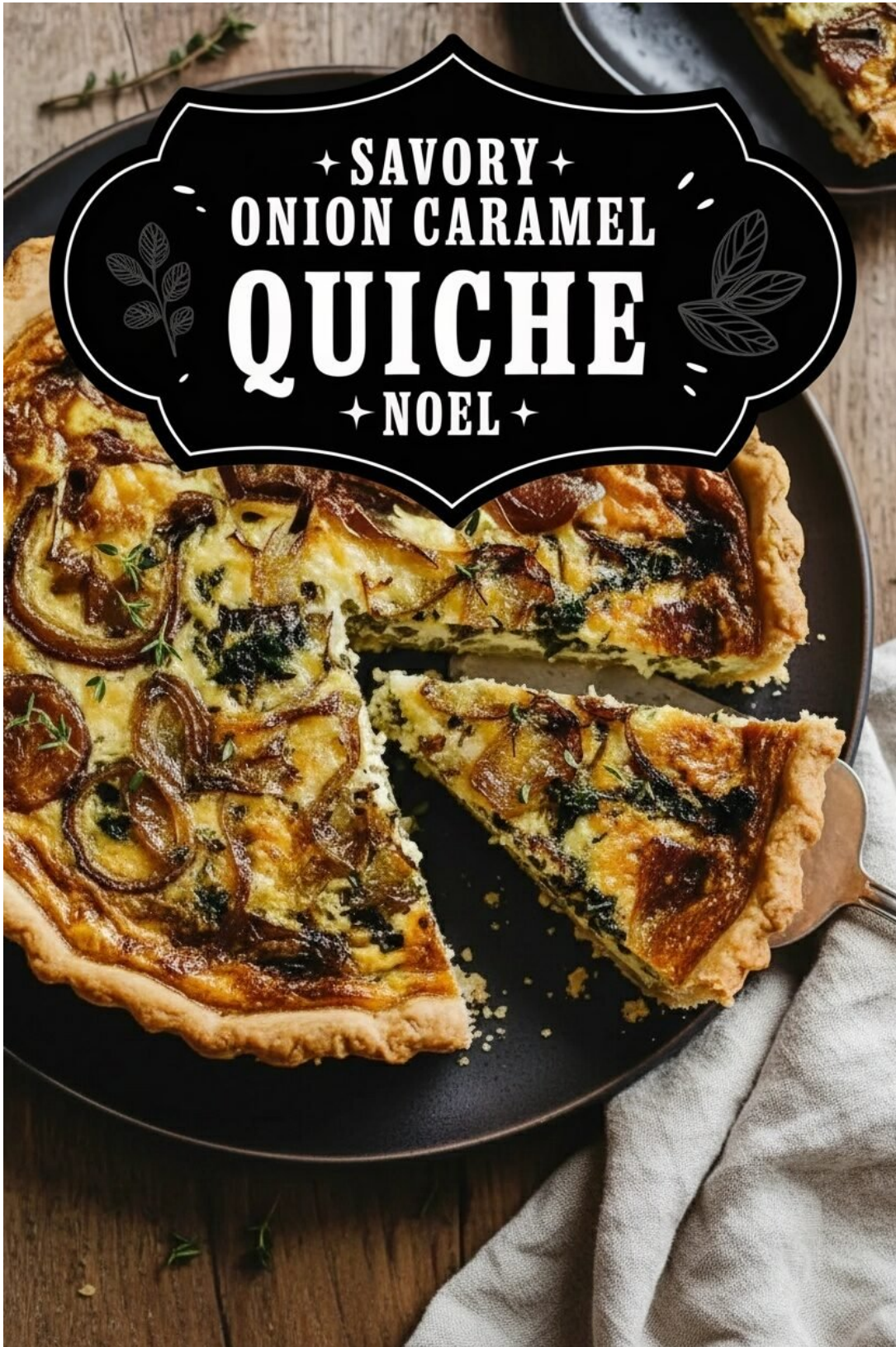
From My Kitchen to Yours

I hope you love this recipe. It fills the kitchen with the best smell. It is a hug on a plate.

I would love to hear about your cooking adventure. Tell me all about it in the comments. **Have you tried this recipe?** Your stories are my favorite thing to read.

See also Chive and Cheddar Holiday Cheese Log

Happy cooking!
—Elowen Thorn.



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Author: Elowen Thorn



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Cuisine: [French](#)



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Difficulty: **Beginner**



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Prep time: **25 minutes**



Cook time: **1 hour 45 minutes**



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Rest time:



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Total time: **2 hours 10 minutes**



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Servings: **6 servings**



Calories:**410 kcal**



Best Season: **Summer**

Description

French Caramelized Onion Quiche

Ingredients

- 2 to 3 large red onions (about 1 pound total)
- 1 recipe pie dough (pâte brisée) or prepared pie crust
- 2 tablespoons extra virgin olive oil
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 2 teaspoons balsamic vinegar
- 6 ounces Gruyère cheese, grated (about 1 1/2 cups)
- 3/4 cup milk
- 1/4 cup heavy cream
- 3 large eggs
- Pinch of ground nutmeg

Instructions

1. Slice the onions lengthwise—from stem to root—to help them maintain their structure during caramelization.
2. If using homemade dough, roll it on a lightly floured surface into a 12-inch circle. Fit the dough into a 9 x 1 1/2-inch tart pan or a 9-inch pie dish, pressing it firmly into the corners. Extend the edges slightly higher than usual to account for shrinkage. Freeze the crust for 30 minutes.
3. Preheat the oven to 350°F (177°C). Line the chilled crust with aluminum foil, pressing it against the sides and leaving enough overhang for easy removal. Fill the crust at least two-thirds full with baking weights such as dried beans, rice, or pie weights.
4. Bake the crust for 15 minutes. Remove from the oven and allow it to cool briefly. Carefully remove the foil and the weights.
5. Prick the bottom of the crust with a fork to allow steam to escape. Return to the oven and bake for an additional 10 minutes or until

lightly golden. Transfer to a wire rack to cool.

6. In a large heavy-bottomed sauté pan, heat the olive oil over medium heat. Add the sliced onions and a light sprinkle of salt. Cook, stirring occasionally, for 10 minutes until softened and translucent. Reduce heat to medium-low and cook for an additional 40 minutes, stirring occasionally, until deeply browned. Add the balsamic vinegar and cook for 10 minutes more, until fully caramelized. Remove from heat.
7. Place the tart pan on a baking sheet to catch any overflow. Sprinkle half of the Gruyère cheese evenly over the prepared crust. Spread the caramelized onions over the cheese, then top with the remaining cheese.
8. In a medium bowl, whisk together the milk, heavy cream, and eggs. Season with nutmeg, salt, and pepper. Pour the custard mixture over the onion and cheese layers.
9. Transfer the quiche to the 350°F oven and bake for 30–35 minutes, or until the center is just set. Cool on a wire rack for 10–15 minutes before slicing and serving.

Notes

For a richer flavor, you can use a combination of Gruyère and Comté cheese. Ensure the onions are caramelized slowly and deeply for the best sweet-savory flavor.

Keywords: Quiche, Onion, Caramelized, Gruyère, Tart