

Dutch Yellow Potato Crust and Zucchini Swirl mini-Quiches with a Cherry on top

I simplified and made my own recipe inspired by this idea on Foodandwine.com. The result was a Showstopper picnic dish that is as beautiful as it is delicious. I used zucchini and cherry tomatoes from the garden, leftover cheese from my freezer and some relax time to play in the kitchen. It is fun to smash the small potatoes into each of the muffin tin cups. Use whatever fresh herbs you have in the garden or fridge to mix in the soft cheese.

1 ½ pounds	Dutch Yellow Potatoes (small size)	2 Tablespoons	fresh minced herbs (thyme, summer savory, oregano, parsley)
1 Tablespoon	fresh rosemary, minced		
1 large clove	garlic, minced	8 large	eggs
1 Tablespoon	olive oil + more for muffin tin	½ cup	milk or light cream
¼ teaspoon	Kosher salt	1 teaspoon	lemon zest
3-4 medium	zucchini		
8 ounces	soft cheese, any combination (feta, goat, brie, queso fresca, ricotta)		

- 1 Preheat oven to 450°. Place potatoes into a pot of water. Bring to a boil and cook for an additional 10-12 minutes or until the potatoes are fork tender. Drain the potatoes and let cool to the touch.
- 2 While the potatoes are cooking, add minced rosemary, minced garlic and ¼ teaspoon of salt to to cup and add 1-2 Tablespoons of olive oil and set aside. Prepare muffin tin, by pouring a generous amount of olive oil into each cup to cover the bottom.
- 3 Mix soft cheese in food processor with mixed herbs (thyme, summer savory, oregano, parsley)
- 4 When potatoes are cooked. place a potato into each cup and smash with a spice jar, which will bring the potato up the sides of the cup (width is smaller than muffin cup hole.) For smallest potatoes, you may need more than one to fill the hole. Then brush rosemary-garlic mixture on top of the potato and place in 450° oven for 15 minutes to brown the potato bottom. When finished, turn heat down to 400°.
- 5 While potatoes are in the oven, Cut off ends of zucchini and use a deep cutting peeler to make zucchini ribbons. Peel a vertical ribbon on one side of zucchini. Turn it over so you have a flat surface. Continue to make zucchini ribbons as you are able from both sides toward center. The thin ribbons will be pliable so you are able to roll each. Put aside remainder of zucchini, which you will dice into 1/2" inch chunks. . Dab cheese mixture onto each zucchini ribbon, roll it up and place on a tray.
- 6 When potato crusts have baked, distribute zucchini chunks in the bottom of the potato cups Add 2-3 zucchini rolls in each muffin cup, standing them on end, so green edge shows.
- 7 Cut cherry tomatoes in half. Dab any remaining cheese mixture on flat side and place in center of muffin cups.
- 8 Whisk the eggs, together with the milk and lemon zest in a bowl with a spout. Add salt and pepper to taste. Pour the egg mixture into each of the muffin cups. Bake in 400° oven for 20 minutes or until egg is set and top is golden. Remove from oven and immediately slide a knife around the edge of each muffin cup to loosen the mini-quiche. Let cool before using an offset spatula to remove the mini-quiche from the pan.
- 9 Garnish each mini--Quiche with a with a parsley leaf. Serve warm or room temp at picnic.

Servings: 24

Preparation Time: 45 minutes

Cooking Time: 55 minutes

Total Time: 1 hour and 30 minutes

Oven Temperature: 450°F

Nutrition Facts

Nutrition (per serving): 119 calories, 75 calories from fat, 8.4g total fat, 79.4mg cholesterol, 155.5mg sodium, 242.8mg potassium, 6.9g carbohydrates, 1g fiber, 1.6g sugar, 4.6g protein.

Source

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