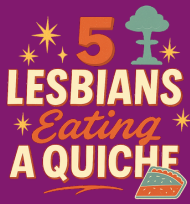
ACT HUB

EVERYMAN THEATRE



5 Quiche Recipes

OF THE

SUSAN B. ANTHONY SOCIETY FOR THE SISTERS OF GERTRUDE STEIN

ANNUAL QUICHE BREAKFAST

1956

The President's Quiche Classic Cheese & Chive

Precise, unyielding, and exactly the same every single year. Deviation will not be tolerated.

PREP TIME: 20 MIN BAKE TIME: 40 MIN TOTAL TIME: 3 HRS SERVES: 6–8

INGREDIENTS

PASTRY

200g plain flour
1/4 tsp fine salt
115g cold unsalted butter, cubed
60ml iced water

FILLING

4 large eggs
300ml heavy cream
150g mature cheddar, grated
1 bunch fresh chives, finely chopped
1/2 tsp white pepper
1/4 tsp ground nutmeg

METHOD

1. Rub butter into flour and salt until it resembles fine breadcrumbs. Add iced water a tablespoon at a time until the dough just comes together. Do not overwork it – the President does not appreciate a soggy bottom.
2. Chill the pastry for at least one hour, then roll out and line a 23cm tart tin. Rest a further 30 minutes.
3. Preheat oven to 180°C. Blind-bake the case for 15 minutes with weights, then 5 minutes without.
4. Whisk eggs, cream, pepper and nutmeg until smooth. Scatter cheddar and chives evenly across the pastry base.
5. Pour over the egg mixture and bake for 35–40 minutes until set with a gentle wobble in the centre. Cool for 10 minutes before slicing into equal, orderly portions.

> **No man, no meat, all manners.**

Lulie Stanwyck

President
Susan B. Anthony Society

The Fix-It-Yourself Quiche Potato & Leek

Sturdy, no-nonsense, and holds together no matter what goes wrong around it.

PREP TIME: 25 MIN BAKE TIME: 45 MIN TOTAL TIME: 3 HRS SERVES: 6–8

INGREDIENTS

PASTRY

200g plain flour
1/4 tsp fine salt
100g cold unsalted butter, cubed
1 egg yolk
2–3 tbsp iced water

FILLING

2 medium leeks, washed & sliced
1 tbsp butter, for sautéing
1 medium potato, boiled & diced
4 large eggs
250ml milk
100ml heavy cream
100g gruyère, grated
Salt & black pepper, to taste

METHOD

1. Rub butter into flour and salt until it resembles fine breadcrumbs. Add egg yolk, then iced water a tablespoon at a time until the dough just comes together. Chill the pastry for at least one hour, then roll out and line a 23cm tart tin. Rest a further 30 minutes. Preheat oven to 180°C. Blind-bake the case for 15 minutes.
2. While that's happening, sauté the leeks in butter over low heat until soft, about 10 minutes. Don't rush it – Vern never does a job by halves.
3. Layer the cooked leeks and diced potato into the pastry case.
4. Whisk eggs, milk, cream, salt and pepper. Stir through the gruyère, reserving a little to scatter on top.
5. Pour over the vegetables, top with the reserved cheese, and bake 30–35 minutes until firm and golden. Repairs, as always, complete ahead of schedule.

> **Someone has to fix what Marjorie broke.**

Veronica Schultz

Buildings & Grounds Chairwoman
Susan B. Anthony Society

The Centrepiece Quiche Tomato, Basil & Mozzarella

Beautifully arranged, slightly over-decorated, and a little bit hopeless without someone to point it in the right direction.

PREP TIME: 30 MIN BAKE TIME: 40 MIN TOTAL TIME: 3 HRS 15MIN SERVES: 6–8

INGREDIENTS

PASTRY

200g plain flour
1/4 tsp fine salt
100g cold unsalted butter, cubed
60ml iced water

FILLING

4 large eggs
250ml heavy cream
150g fresh mozzarella, torn
2 vine tomatoes, thinly sliced (for the top – presentation is everything)
1 small handful fresh basil, torn, plus extra whole leaves for garnish
1/4 tsp salt, pinch of black pepper

METHOD

1. Rub butter into flour and salt until it resembles fine breadcrumbs. Add iced water a tablespoon at a time until the dough just comes together. Chill the pastry for at least one hour, then roll out and line a 23cm tart tin. Rest a further 30 minutes. Preheat oven to 180°C. Blind-bake the case for 15–20 minutes.
2. Whisk eggs, cream, salt and pepper. Fold through the torn mozzarella and basil.
3. Pour the mixture into the case, then very carefully arrange the tomato slices in a spiral on top – take your time, this is the bit everyone will photograph.
4. Bake 30–35 minutes until just set, then finish with whole basil leaves the moment it comes out of the oven, before anyone can tell you it's already perfect.
5. Serve on your nicest plate. Wren would insist.

> **“I’ve folded the napkins, I may have forgotten everything else.”**

Wren Robin

Events Chairwoman
Susan B. Anthony Society

The New Member's Quiche Mushroom & Thyme

Eager, a little unsure, still taking notes on how it's meant to be done – but trying so, so hard.

PREP TIME: 20 MIN BAKE TIME: 40 MIN TOTAL TIME: 3 HRS SERVES: 6–8

INGREDIENTS

PASTRY

200g plain flour
1/4 tsp fine salt
100g cold unsalted butter, cubed
60ml iced water

FILLING

250g mixed mushrooms, sliced
1 tbsp butter
1 small onion, finely diced
1 sprig fresh thyme, leaves picked
4 large eggs
250ml heavy cream
80g gruyère, grated
Salt and pepper, to taste

METHOD

1. Rub butter into flour and salt until it resembles fine breadcrumbs. Add iced water a tablespoon at a time until the dough just comes together. Chill the pastry for at least one hour, then roll out and line a 23cm tart tin. Rest a further 30 minutes. Preheat oven to 180°C. Blind-bake the case for 15 minutes, checking it twice because you're fairly sure you've done this right but you'd like someone to confirm.
2. Sauté the onion in butter until soft, add the mushrooms and thyme, and cook until golden. Season well.
3. Spread the mushroom mixture into the pastry case and scatter over the gruyère.
4. Whisk eggs and cream with a little salt and pepper, then pour over the filling.
5. Bake for 30–35 minutes until set. Bring it to the meeting a little early, just in case.

> **I just wanted to belong somewhere.**

Ginny Cadbury
Secretary & newest member
Susan B. Anthony Society

The Founder's Quiche Spinach & Feta

The Society's original recipe, kept exactly as it was written down – because some things are worth remembering.

PREP TIME: 20 MIN BAKE TIME: 40 MIN TOTAL TIME: 3 HRS SERVES: 6–8

INGREDIENTS

PASTRY

200g plain flour
1/4 tsp fine salt
90g cold unsalted butter, cubed
60ml iced water

FILLING

4 large eggs
300ml heavy cream
1/2 tsp salt
1/4 tsp black pepper
1/2 tsp garlic powder
100g fresh spinach, chopped
100g feta, crumbled
1 spring onion, sliced

METHOD

1. Sift flour and salt, rub in the butter until it resembles breadcrumbs, then bind with the iced water. Chill for at least an hour.
2. Roll out and line a 23cm tart tin, prick the base, and rest a further hour – the Society does not believe in shortcuts.
3. Preheat oven to 180°C and blind-bake the case for 15 minutes.
4. Scatter the spinach, feta and spring onion evenly over the base.
5. Whisk the eggs, cream, salt, pepper and garlic powder until smooth, then pour gently over the filling.
6. Bake for 35–40 minutes until golden and just set. Rest 10 minutes before serving – history deserves a moment to settle.

> **"This is the best thing that's ever happened to me."**
>
> *Dale Prist*
> *Historian*
> *Susan B. Anthony Society*

recipes inspired by

ACT HUB

PRESENTED BY EVERYMAN THEATRE

5 LESBIANS Eating A QUICHE

WRITTEN BY
EVAN LINDER &
ANDREW HOBGOOD

DIRECTED BY
JARRAD WEST



17 JUL
– 1 AUG
2026

BY ARRANGEMENT WITH ORIGIN™ THEATRICAL
ON BEHALF OF SAMUEL FRENCH
A CONCORD THEATRICALS COMPANY

ACTHUB.COM.AU