Posted on 17 September 2012

by ewfood

Quiche Lorraine

Ingredients

For the pastry (alternatively you can use the store bought kind)
4.5oz. flour
½ tsp. salt
3oz. unsalted butter, cold
0.5-1fl oz. cold water
For the quiche
6 slices of bacon (beef)
8fl oz. whipping cream
4fl oz milk
3 eggs
½ tsp. nutmeg
Salt and pepper to taste
4oz. Comté (or Gruyère) cheese, grated
Servings
4
Person
Preparation Time
20
min
Cooking Time
50
min

Preparation

1. Preheat the oven to 220°C
2. In a bowl sift the flour and salt. Using your fingers rub the butter into the flour until you get the texture of fine crumbs
3. Add the water one tablespoon and until the dough begins to come together. Gather the dough into a ball and wrap it in cling film. Leave it to stand in the fridge for 30 minutes
4. Roll the dough out so it is ½ cm thick. Place it into a baking tray and bake for 10 minutes. Once you have removed the dough from the oven reduce the heat to 160°C
5. In a pan fry the bacon until crisp. Remove from the heat and transfer to a paper towel to drain
6. In a bowl combine the milk, cream and eggs. Add to this the nutmeg, salt and pepper. Mix this until it forms a smooth texture
7. Sprinkle the cheese so that it covers the base of the baking tray. Sprinkle the bacon on top of the cheese and pour the cream mix on top of this so that the pastry is filled to the brim
8. Bake this in the oven for 35 – 40 minutes. Serve it hot.

Cooks Note

Preparation time: 20 minutes; Cooking time: 50 minutes; Serves 4