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Quiche Lorraine



Ingredients

For the pastry

175g plain flour, plus extra for dusting

Salt

75g butter, plus extra for greasing (Alternatively, use ready-made pastry)

For the filling

250g cheddar, grated

200g veal bacon, chopped

5 eggs, beaten

100ml milk

200ml double cream

Salt

Freshly ground black pepper

2 sprigs of fresh thyme

Preparation

1. Sift flour and add a pinch of salt into a large bowl. Add in the butter and gently rub until you have crumbly breadcrumb texture.
2. Add cold water to keep the mixture together and to form a dough then chill in the fridge for 30 minutes to make it extra firm.
3. After 30 minutes, roll out the formed pastry on a flat clean and floured surface. Line a 22cm well-buttered dish. Leave the edges of the pastry, do not cut it yet and stick into the fridge again to be chilled.
4. Start preheating your oven to 190°C.
5. Get the pastry case from the fridge again and line the base of the pastry with baking parchment.
6. Fill the base with baking beans and place on a baking tray. Set the timer to 20mins and bake blind.
7. Remove the beans and parchment and stick the pastry back to the oven for 5 mins more. Remove from oven and reduce the oven temperature to 160°C.
8. Start sprinkling our cheese into the pastry base.

- 9 9. Fry the bits of bacon until crispy and sprinkle over cheese.
- 10 10. Combine eggs, milk and cream into a bowl and season with salt and pepper. Pour over bacon and cheese. Sprinkle thyme on top.
- 11 11. Trim the edges of your pastry base.

Cooks Note
