Posted on 30 July 2015

by ewfood

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. 1. Sift flour and add a pinch of salt into a large bowl. Add in the butter and gently rub until you have crumby breadcrumb texture.
2. 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. 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. 4. Start preheating your oven to 190°C.
5. 5. Get the pastry case from the fridge again and line the base of the pastry with baking parchment.
6. 6. Fill the base with baking beans and place on a baking tray. Set the timer to 20mins and bake blind.
7. 7. Remove the beans and parchement and stick the pastry back to the oven for 5 mins more. Remove from oven and reduce the oven temperature to 160°C.
8. 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