

Quiche Lorraine

Swick

Serves 1 | Active Time: 40 minutes | Total Time: 2 hours 40 minutes

Chef's Notes

Quiche is often mistaken for a frittata. Frittatas are Italian-style omelets that do not contain a crust. Quiche is a type of custard which is baked in a crust.

Step 1: Preparing the Crust

- 1 recipe Savory Pastry Dough (on Rouxbe)
 - Preheat your oven to 400°F (200°C).
 - Line a 9" -inch tart pan (with removable bottom) with the Savory Pastry Dough.
 - Any excess dough can be pressed together and frozen for another use.
 - Place the tart pan into the freezer and let chill for at least 15-30 minutes.
 - Once chilled, line the pan with parchment and fill with beans. Place onto a small tray and blind bake the crust until the bottom is fully set, approximately 30 to 40 minutes.
 - Remove the beans and continue to bake until the bottom is fully baked through and light golden, about 5 to 10 minutes.
 - Once done, remove from the oven and let cool.
 - Turn the oven down to 350°F (180°C).

Step 2: Preparing Your Mise en Place

- 8 oz thick-cut bacon
 - 2 oz Gruyère cheese (optional)
- To prepare your mise en place, cut the bacon into lardons. In a medium fry pan, cook the bacon over medium heat until just golden. Drain on paper towels and set aside.
- Grate the cheese and set aside.

Step 3: Making the Custard & Baking the Quiche

- 3 large eggs
 - 1 cup heavy cream
 - 1/8 tsp freshly grated nutmeg (or to taste)
- To make the custard, whisk the eggs. Add the cream and nutmeg and whisk until smooth.
- Sprinkle the bacon over the bottom of the tart shell, followed by the cheese. Pour the custard over top.
- Transfer to the oven and bake for approximately 30 minutes or until the center is just set.
- Let cool for at least 5 to 10 minutes.

Step 4: Serving the Quiche Lorraine

Once cool, remove the tart from the ring and slide it off the base. Cut into wedges and serve with a nice side salad, if desired.