

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.