

Quiche

Lorraine



Recipe



Prep Time: 20 minutes

Yield: 8 portions

Total Time: 45 minutes

INGREDIENTS

1 partially cooked pie shell
(store bought or your favourite pate
brisee recipe)

Filling

1/2 sweet onion, finely chopped
3 large eggs

1 tbsp olive oil
1 1/4 cups 35% cream
1 cup crème fraiche
1/2 cup gruyere cheese, grated
4-6 oz bacon, chopped
pinch of salt & pepper & nutmeg



INSTRUCTIONS

Prebake pie shell until lightly golden.

Preheat oven to 400°F

In a frying pan sauté your bacon pieces until crisp (~5 minutes)

drain the fat & set aside

Using the same pan, place onions & olive oil & cook over medium low heat until tender & translucent

In a bowl, whisk the cream & add in the eggs & seasoning & whisk again.

Disperse the onions & bacon over the bottom of the pan, pour over half of the egg mixture, sprinkle the cheese & top with remaining egg mixture

Place the quiche on a baking sheet & cook in the oven for 15 minutes, reduce heat to 320°F & bake an additional 25 minutes.

The quiche is ready when the top has souffle up & is slightly golden.

The best way to cut it is to place in the fridge overnight then slice & serve at room temperature.