Main dishes / France

Quiche lorraine



A shortcrust base with bacon and a cream and egg custard. No cheese and no onion — the classical recipe has neither.

Time 100 min **Servings** 6

What you'll need.

- ☐ 250 g Plain flour
- ☐ 125 g Butter — cold, in cubes
- ☐ 1 piece Egg for the pastry
- ☐ 2 tbsp Iced water
- ☐ 250 g Smoked bacon — in lardons
- ☐ 3 piece Eggs
- ☐ 200 ml Double cream
- ☐ 100 ml Milk
- ☐ 1 pinch Nutmeg
- ☐ Salt and pepper — to taste

Let's make it.

01 Cut the cold butter into the flour with a pinch of salt to a crumb, add the egg and iced water and bring the dough together without kneading. Chill it an hour.

02 Roll the pastry out, line the tin, prick it and chill it again for twenty minutes: that is what stops it shrinking.

03 Line it with paper and weights and blind-bake at 190 °C for fifteen minutes, then remove the weights and give it five minutes more, to a dry base.

04 Render the bacon until browned and drain it on paper: spare fat splits the custard.

05 Whisk the eggs with the cream and milk without foaming, and season with nutmeg and pepper. It barely needs salt: the bacon is salty.

06 Scatter the bacon over the base, pour the custard in and bake at 170 °C for thirty-five minutes. The centre should still wobble slightly when it comes out.

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