

QUICHE LORRAINE

Last Modified: 11/07/2015

PREP: 12 Hr
COOK: 45 Min
OVEN: 350

F EASY

EGGS

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Large	Eggs	Room Temp
2	Large	Egg Yolks	
8	Oz	Thin Sliced Bacon	1/4" Lardons
1/3	Cup	Yellow Onion	Minced
1	Cup	Swiss Cheese	Shredded
1 1/4	Cups	Heavy Cream	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
		Unsalted Butter (Pan)	Softened
		All Purpose Flour (Pan)	

SHORTCRUST PASTRY DOUGH

6	Tbsp	Unsalted Butter	Softened
1	Tsp	Granulated Sugar	
3/4	Cup	All Purpose Flour	
2	Large	Egg Yolks (Reserve The Whites)	
1/8	Tsp	Kosher Salt	
2	Tbsp	COLD Water	

OPTIONAL INGREDIENTS

Pat ALL optional ingredients dry so excess moisture does not interfere with the setting up of the Egg Custard

Use no more than about 1 1/2 Cups +/- TOTAL of the ingredients (or combinations thereof) so they all fit inside

		ROASTED VEGETABLES: Asparagus, Broccoli Florets, Onions, Squash, Sweet Peppers, Mushrooms	Chopped Sliced
		FRESH VEGETABLES: Baby Spinach, Tomatoes	Chopped
		SEAFOOD: Smoked Salmon, Shrimp, Lump Crab	Chopped
		COOKED MEATS: City Ham, Sausage, Pepperoni, Salami, Chicken	Chopped
		CHEESE: Gouda, Parmesan, Cheddar, Feta, Swiss, Gruyere, Havarti	Shredded
		FRESH HERBS: Chives, Parsley, Thyme, Basil, Oregano, Green Onions	Chopped

QUICHE LORRAINE

FACTOID	Quiche Lorraine ingredients are Eggs, Cream, Bacon, Swiss Cheese and Onions. ANYTHING else is NOT Lorraine
PREPARATION	
FACTOID	This is a simple, classic, plain Quiche Lorraine with a rich creamy filling and a melt-in-the-mouth shortcrust pastry. You may optionally add in a variety of other ingredients to create a Quiche that is entirely your own.
TOOLS	1) 2 - Medium Mixing Bowls. 2) Fluted 9" Removable Bottom Round Tart Pan. (See Picture) 3) Instant Read Thermometer 4) Medium Stainless Steel Skillet
HINTS	When the Egg Custard reaches 170 degrees in the center, IT IS DONE! The Quiche will be soft-set, but it will continue to cook as it stands. Always let a Quiche cool undisturbed for about 10 minutes, before serving.
CAUTION	Overbaked Egg Custard WILL curdle.
OPTION	Near the end of baking, you may optionally sprinkle the top generously with any shredded Cheese of choice.
PREP	DISH 1) Cut the Bacon Slices into 1/4" wide lardons and set them aside. 2) Mince the Onion and set it aside. 3 Preheat the oven to 350 degrees with a rack just below center.
1	PASTRY CRUST: Cream together the Softened Butter, Sugar and Salt. Mix in the Flour and Egg Yolks, then stir in the Water until you form a "sandy" Dough texture. Then use hands to make it "come together". Squeeze it to form a flattened disk. Seal the Dough tightly in plastic wrap and chill it overnight (or between half an hour to one hour if you don't have the time). Remove the Dough from the refrigerator half an hour before you roll
2	PASTRY CRUST: Use a rolling pin to flatten the Dough by bashing it. Place the Dough between 2 sheets of parchment paper and roll out the pastry base into a circle with the rolling pin, allow for an overlap of 1 inch to spare all around the tart pan.
3	PASTRY CRUST: Butter and Flour the inside surfaces of the tart pan. Carefully peel off the top layer of parchment paper and invert the Dough over the top of the pan. Carefully peel off the second sheet of parchment paper and while lifting the edges, gently press the Dough into the bottom, sides and corners of the tart pan. using your rolling pin, roll across the top of the pan rim, cutting off the excess Dough (filling in any cracks / splits in the Dough with pieces of the leftover scrap Dough).
4	PASTRY CRUST: Lightly wet the Dough surface by brushing it with some of the reserved Egg Whites. This insures that the Egg Custard will not soak into and soften the Pastry Crust prior to baking. Refrigerate the Pastry Crust (uncovered) to prevent it from shrinking for 1/2 hour before baking.
1	CUSTARD: In a medium skillet over medium heat, cook the Bacon until crisp, drain on paper towels and set it aside.
2	CUSTARD: In a medium mixing bowl, whisk thoroughly together the Eggs, Egg Yolks, Heavy Cream and large pinches of Salt and Pepper (to taste).
3	CUSTARD: Remove the Pastry Crust from the refrigerator, spread the Bacon Lardons and / or any chosen options evenly on top of the cold crust.
1	BAKING: Bake the Quiche for 40 minutes and test for doneness with an instant read thermometer. Cool for 10 minutes to complete setting up of the Custard.