



- To prepare the pie crust:
Put the flour directly on your work surface. Make a hole in the middle and put the water, egg, butter (cold and cut into small cubes) and salt. Mix with both hands and fingertips and form a ball. Flatten this ball by spreading it with the palm of your hand several times. Flatten the dough to remove any lumps or butter that is not well mixed. Avoid to knead it too much. Make a ball, flatten slightly to form a thick disk, film and chill.
- Preheat the oven to 390 degrees Fahrenheit.
- Heat a medium skillet. When hot, brown the bacon strips over medium heat but no more than 10 minutes so that they keep their softness. Dry them with paper towel and set aside.
- Take out the dough from the fridge at least 5 minutes before use. Spread it with a rolling pin on a floured work surface. Grease the pan, dust it with flour and press in the dough to fit the base and sides of the pan. Line the pie crust with parchment paper (crunch up the parchment paper first so that you can easily shape it into the crust). Fill with pie weights. Make sure the weights are evenly distributed around the pie dish. Pre-bake the crust for 10 to 15 minutes. If you are using a store-bought crust, you can skip this step.
- Meanwhile, cut the emmentaler into small dice or grate the cheese.
- In a salad bowl, whisk the eggs, salt, pepper and nutmeg. Blend the milk in little by little and add the crème fraîche. Mix in the emmentaler, bacon strips and stir again.
- Take the pie out of the oven and carefully remove the parchment paper and pie weights. Pour the filling into the warm pre-baked crust and bake the pie for 25 minutes or more (depending on your oven) until the quiche is golden brown. For a store-bought crust, bake for 35 minutes or more.
- Once done, transfer the pie to a serving dish (or serve it directly in the baking dish). Allow to cool for 5 to 10 minutes before serving with a side of green salad.



Of course if you don't have the time for a homemade crust (which is often the case for me ;-)) use a ready-to-use crust that you buy in the store.

If you use a small baking pan to have a thicker quiche, don't forget to first press in the dough to fit the base and sides and refrigerate for at least 30 minutes. This way, the edges of the crust won't collapse while in the oven.

For a homemade pie crust: to prevent the dough from tightening, use a quality flour brand and don't knead it too hard once you add the flour. Refrigerate the crust for a few hours before you bake it. If you don't have enough time, as a last resort, place it 15 minutes in the freezer.

Very easy
Prep Time: 15 min.
Cook Time: 35 min.
Not inexpensive

Ingredients for 6 people:

For a large quiche, you will need a 9-inch/24-centimeter pie or tart pan (tin) with a removable base. For mini quiches, you can use a muffin pan or 2.5-inch/6.5-centimeter individual tart plates. The smaller the pan, the thicker the quiche. Also if you make your own crust, you will need pie weights (unless you have dry beans you can use) and a rolling pin.

For one large quiche or 8 mini quiches:

For the pie crust

8.8 oz. + 1 tbsp. unbleached flour
4.4 oz. cold butter
2 tbsp of cold water
1 egg
A pinch of salt

For the quiche filling

2.6 oz. bacon strips
10 oz. Emmentaler swiss cheese
2 eggs + 2 yolks
2/4 cup of milk
5 fl oz. thick crème fraîche (at least 40% fat)
1 pinch of nutmeg
Salt
Pepper grinder

Variations:

In theory, the authentic quiche lorraine does not have cheese in it, but my take is that it tastes much better with it, up to you to decide!

You can replace the bacon strips with streaky bacon or cooked ham or a mix of bacon strips and diced ham.

Don't hesitate to include other types of cheese and even mix them up: mimolette, goat cheese, saint-nectaire, beaufort, tomme, etc.

For a lighter version, use 3 fl oz. of crème fraîche. Just be aware that the Escoffier's original recipe accounts for twice that amount! ;-)

