HUBERT DELORME AND VINCENT BOUÉ ~ PHOTOGRAPHY BY CLAY McLACHLAN
FOREWORD BY PAUL BOCUSE

The
COMPLETE
BOOK OF
French
Cooking

Flammarion

Quiche Lorraine ✳

SERVES 8

Preparation: **40 minutes**
Baking: **30 minutes**

INGREDIENTS

Shortcrust pastry
2 ½ cups (250 g) all-purpose
  flour
1 egg yolk
1 stick (125 g) butter
Fine sea salt

¾ cup (200 ml) milk
¾ cup (200 ml) cream
2 eggs plus 1 egg yolk
A little grated nutmeg
7 oz. (200 g) bacon
4 oz. (120 g) grated Gruyère
  cheese or similar
Fine sea salt, freshly ground
  pepper

TECHNIQUES

Shortcrust pastry (*pâte brisée*)
  14
Savory custard base for baking
  132

CHEF'S NOTE

– Quiches can be made a day
ahead.

Prepare the shortcrust pastry (see p. 14).
Sift the flour and salt together. Make a well in the center and incorporate the egg yolk, cubed butter, and 3 ⅓ tablespoons (50 ml) water. Work rapidly with your fingertips to combine the ingredients so that the dough does not become elastic. Form it into a ball. Press it down with the palm of your hand so that it is smooth. Chill for 30 minutes, covered in plastic wrap.

Roll out the dough very thinly, to a thickness of about $\frac{1}{8}$ in. (3 mm). Drape it over a rolling pin and transfer it to a tart dish. Trim the edges, making a decorative border.

Combine the milk, cream, eggs, egg yolk, and nutmeg together well, but make sure the mixture does not become foamy. Season with salt and pepper. Strain through a chinois, cover with plastic wrap, and chill.

Remove the hard rind from the bacon and dice it into small pieces. Place the diced bacon bits in a pot with cold water and blanch them. Allow to boil briefly and drain well.

Preheat the oven to 350°F (180°C).

Arrange the bacon pieces on the tart base. Fill the base with the egg mixture. Spread out the grated Gruyère cheese over the mixture. Bake immediately for 25–30 minutes, until the top just starts to brown and the base is done.

It's best to cut the quiche at the table and to serve it warm.

DID YOU KNOW?

There are many variations on this recipe, which may call for vegetables, meat, or fish.