



# Classic Quiche Lorraine

40'  
Hands on

3 hours'  
Hands off

100'  
Cook Time

6-8  
Portion(s)

2  
Difficulty



## Method

For the tart dough

- In a  **bowl**  add the flour, the butter, and the salt.
- Rub well with your hands, for 2-3 minutes, until the mixture looks like wet sand. Ideally, you should wear gloves so that the heat of your hands does not burn the butter.
- Add the egg yolk and knead until the dough is quite elastic.
- Wrap the dough in plastic wrap and refrigerate it for 1 hour.
- Remove the dough from the refrigerator and allow 10 minutes for it to soften.
- Preheat the oven to 160°C (320° F) set to fan.
- Spread a piece of parchment paper on your working surface, dust it with flour, and put the dough on it. Dust with flour, cover with parchment paper, and roll out the dough with a rolling pin.
- Butter and flour a round 28 cm tart  **pan** .
- Use the rolling pin to transfer the dough into the tart pan.
- Fold the overhanging dough so that the tart crust holds its shape.
- Prick the whole surface of the dough with a fork and spread a piece of parchment paper.
- Put some raw legumes or pie weights over the parchment paper.
- Bake in the oven for 30 minutes.
- Take the dough out of the oven and remove the parchment paper with the raw legumes.
- Brush the dough with the egg wash. This way, you make sure that the tart will not break when you add the filling.
- Bake in the oven for another 10 minutes until the dough is golden.
- Remove from the oven and set it aside to cool for 20 minutes.

For the filling

- Preheat the oven to 160°C (320° F) set to fan.
- Heat a  **frying pan**  over high heat.
- Cut the bacon into cubes and sauté it for 2 minutes.
- Remove the pan from the heat and spread the bacon over the tart.
- Finely chop the chives and add them on top of the bacon.
- Sprinkle with 150 g gruyere cheese and the thyme.
- In a bowl whisk the heavy cream, the eggs, the yolks, and the pepper until the ingredients are homogenized.
- Pour the mixture over the tart and sprinkle with the remaining 50 g gruyere cheese.
- Bake in the oven for 1 hour until the filling is firm.
- Remove the tart from the oven and set it aside for 2 hours to cool.
- Sprinkle with finely chopped chives, cut into pieces, and serve.

## Ingredients

For the tart dough

- 330 g all-purpose flour, + extra to roll out the dough
- 230 g butter, ice-cold, cut into cubes
- 1 pinch salt
- 2 egg yolks, of medium eggs, one of them diluted in 1 tablespoon water
- 40 g water

For the filling

- 300 g bacon
- 1 tablespoon(s) chives
- 200 g gruyere cheese, grated
- 1 tablespoon(s) thyme leaves
- 500 g heavy cream 35%
- 4 eggs, medium
- 2 egg yolks, of medium eggs
- pepper

## Διατροφικός πίνακας

Nutrition information per portion

826 Calories (kcal)	65.0 Total Fat (g)	39.0 Saturated Fat (g)	36.0 Total Carbs (g)
41%	93%	195%	14%
2.4 Sugars (g)	24.0 Protein (g)	2.0 Fibre (g)	1.5 Sodium (g)
3%	48%	8%	25%