

Episode 7

Debby: Hello and welcome to Who's Cooking What? with Debby and Ben, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

We're a little more than halfway through our season now, so we've decided to bring you a real classic main.

Ben: Finally!

Debby: And we're making its most classic version: no cheese!

Ben: As a midwesterner, I'm slightly offended, but let's do it!

[podcast transition music]

Debby: First, you're going to need to blind-bake some pastry crust in a pie dish. If you've been listening to this podcast long enough, we don't need to explain how to do that. When you're done, heat your oven to somewhere less than the melting point of selenium, like a little more than the melting point of lithium.

Slice up 6 pieces of thick-cut bacon into strips. Brown them in a frying pan, then drain them and spread them in the bottom of the pastry. No need to be neat; it's all going to get mixed up in the next step.

In a bowl, mix some eggs – you'll need enough to juggle dangerously – along with about enough heavy cream to fit in a medium-sized fountain drink cup. Toss in a little salt, pepper, and nutmeg.

Ben: Nutmeg?

Debby: I know, I know: nutmeg sounds weird with eggs. You're going to miss it if it's not there!

Ben: I'm trusting you on this one.

Debby: Pour the egg and cream mixture into the pastry shell. Take a small knob of butter, cut it into bits, and sprinkle the bits over the cream.

Bake this dish for about as long as it takes to watch part of an episode of *Lupin*, or until it's puffed and browned and a knife comes out clean.

[podcast transition music]

Debby: You'll want to let it stand a bit before eating, but it's good hot or cold.

Ben: Just stating for the record that I was wrong to doubt you on the nutmeg here.

And that does it for this week's episode of Who's Cooking What? - thanks for tuning in! Who's Cooking What? is available on Apple Podcasts, Spotify, and any other place you can download podcasts