

# *Lorraine quiche*

## *Ingredients*

For a 6 -person mold

1 shortcrust pastry made with 250g flour + 125g of butter + 50cl water + 1 pinch of salt

3 eggs

15 cl of fresh liquid cream

20 cl Blank cheese

3 or 4 slices of cooked ham  
or bacon (1 to 2 trays)

grated gruyère: as we want, about 100 g

salt, pepper, nutmeg

Possible additions: onion income in olive oil, or Paris mushrooms, or leek fondue

## *Preparation*

In the oven at 160 ° C Cook the dough (just the pie dough spread in the mold) for 20 minutes

With the whisk, mix the 3 eggs, then add the crème fraîche, the cottage cheese and the Gruyère. Salt (very little), add pepper and grated nutmeg.

Cut the ham into pieces, add to the mixture

Or, brown the bacon in a small pan, remove the fat and pour the bacon into the mixture.

Take the dough out of the oven, pour the mixture over it, dividing the ham.

Bake at 180 ° C for 30 minutes, or until the top colors.