

Quiche Lorraine

Ingredients

For a 6 person mold

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

3 eggs

15 cl of liquid crème fraîche

20 cL white cheese

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

grated gruyere: as desired, approximately 100 g

salt, pepper, nutmeg

possible additions: onion sautéed in olive oil, or button mushrooms, or leek fondue

Preparation

In the oven at 160°C, bake the dough blind (just the tart dough spread in the mold) for 20 minutes

Using the whisk, mix the 3 eggs, then add the crème fraîche, fromage blanc and gruyere. 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.

Remove the dough from the oven, pour the mixture over it, distributing the ham.

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