

Baking a plant-based quiche Lorraine. It's a classic French dish traditionally made with eggs, cream, bacon, and cheese.

INGREDIENTS

1 vegan puff pastry
(I use Pepperidge Farm)
1/3 cup raw cashews
2/3 cup water
8 fl oz Just Egg
1/2 cup vegan parmesan
(I use Follow Your Heart)
salt & pepper
[1 recipe tofu bacon bits](#)

DIRECTIONS

Preheat oven to 400F.

Roll out the pastry. Place on tart pan lined with parchment paper.
Spread the bacon bits evenly on the pastry.

Blend cashews and water together. Mix in the Just Egg, salt and pepper.
Pour the mixture on top of the bacon bits.
Sprinkle the cheese on top. And bake for about 45 minutes until the quiche is puffed and golden.

Serve hot with a green salad.
It's also delicious cold.