Welcome!

My name is Colette and I love to cook and taste new food! I live in San Francisco with my husband and kids. What I love about this city by the bay is going to other neighborhoods and experiencing the city’s incredible variety of cuisine available. I love being in my kitchen, cooking and trying new recipes! Food brings people together and there is nothing more precious than spending time together with family and friends over a meal!

I am going to share with you one of my favorite recipes. It is called Quiche Lorraine and it is very easy to make even if you have no idea how to cook. There’s nothing to it!

About Quiche Lorraine(Link)pronounced Keesh in English

Quiche Lorraine is a classic French dish and is a regional specialty from the Lorraine in northeast France.

. It is a savory dish that you can have for breakfast, lunch or dinner and is best paired with a nice salad. It resembles a pie and is light and fluffy. It is made up of a pie crust and a delicious filling made of

* Cheese- Gruyere cheese is the traditional cheese used in this quiche but you can also use a Swiss cheese or gouda, cheddar, provolone, etc.You can also top the quiche with a bit of Parmesan cheese.
* Eggs-These are an essential part of the quiche
* Cream-Any type of cream works
* Salt, pepper-This is optional as there will be some salt from the bacon. You can add some pepper to the top of the quiche
* Bacon-Use thick cut, cubed and fried bacon
* Onion-A white or yellow cut thinly into slices

You can make your own pie crust crusthttps://www.jocooks.com/recipes/pie-crust-recipe/ or you can use a store bought frozen pie crust. It only takes 30mins to prepare and 1 hr 15 mins to cook in the oven.

There are lots of variations of Quiches e.g.---------

* Quiche Florentine-with spinach
* Quiche provençale – with Tomatoes
* Quiche au fromage – with Cheese only
* Quiche au champignion – with Mushrooms
* Quiche au saumon – with salmon
* Tarte a l’ognion – with onion (comes from the Picardie region and that’s why it’s not called a quiche)

Quiches are very versatile because you can vary the ingredients to your own taste. Other ingredients you can add are

smoked salmon, smoked haddock, crab, cauliflower, spinach, broccoli, zucchini, peppers, feta, garlic, chives or dill.(If you add these, it is no longer a Quiche Lorraine)

INGREDIENTS

* 1/2 recipe [pie crust](https://www.jocooks.com/recipes/pie-crust-recipe/) *or a prepared frozen pie crust*
* 8 strips bacon chopped
* 1 medium onion thinly sliced
* 1 cup gruyere cheese shredded, or Swiss
* 4 large eggs
* 1 1/2 cups heavy cream
* 1/4 tsp nutmeg
* 1/4 tsp salt or to taste
* 1/4 tsp pepper or to taste
* 1/2 cup Parmesan cheese freshly grated

METHOD:

First prepare the crust

INSTRUCTIONS

**Quiche Crust**

* **Prepare pie crust:**If you're making your own pie crust, roll it out and place it in a deeper [9.5-inch quiche pan](https://amzn.to/2Hl8Sgu) or a more shallow [11-inch quiche pan](https://amzn.to/2HoZM2x), pressing into the corners.
* Use a rolling pin to roll over the surface of the quiche pan, as seen in the pictures, to cut off the excess dough from the edges. Line the crust with parchment paper and fill it with pie weights or dry beans or rice.
* **Blind bake the crust (pre-bake):** Preheat the oven to 425 F degrees. Bake for 12 to 15 minutes. Remove the [pie weights](https://amzn.to/2LYOztw) and parchment paper. Reduce the oven heat to **375 F degrees** and bake the crust for an additional 5 minutes.
* If using store bought pastry, follow the instructions on the package.

**Prepare filling**

* **Cook the bacon:** While the crust is baking cook the bacon over medium-high heat until the bacon is cooked and crisp, or to your liking. Remove from the pan and drain on a plate lined with paper towels.
* **Cook onions:**Remove all but 1 tbsp of bacon drippings from the skillet, then add the onion and cook over medium-hight heat. Cook until translucent and starts to brown.
* Whisk the eggs, cream, nutmeg, gruyere cheese, salt and pepper in a bowl together.

**Assemble and Bake**

* Sprinkle the bacon over the inside of the baked crust, then top with the cooked onion. Carefully pour the egg mixture over the onions. Top with Parmesan cheese evenly.
* **Bake:** Transfer the quiche onto a baking sheet and bake for 35 to 40 minutes or until the top is golden. The center should be a bit jiggly but the rest should be set.
* Garnish with parsley or chives and serve.

RECIPE NOTES

1. Store your quiche in an airtight container in the fridge for 3 to 4 days. You can also freeze it for 3 to 4 months. Because it is a custard, quiche must be refrigerated within two hours of cooling.
2. The best way to reheat quiche is to cover it with aluminum foil and bake it in an oven preheated at 325 F degrees for about 15 minutes.
3. Please keep in mind that nutritional information is a rough estimate and can vary greatly based on products used.