

Quiche Lorraine

Serves 8

The center of the quiche will be surprisingly soft when it comes out of the oven, but the filling will continue to set (and sink somewhat) as it cools. If the pie shell has been previously baked and cooled, place it in the heating oven for about 5 minutes to warm it, making sure that it does not burn.

1 recipe Basic Crust Pie Dough (fitted into a 9 inch pie plate and chilled)

8 ounces bacon (about 8 slices), cut into 1/2 inch pieces

2 large whole eggs plus 2 large egg yolks

1 cup whole milk

1 cup heavy cream

1/2 teaspoon table salt

1/2 teaspoon ground white pepper

Pinch freshly grated nutmeg

4 ounces Gruyere cheese, shredded (about 1 cup)

1. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Line the chilled crust with a double layer of foil and fill with pie weights. Bake until the pie dough looks dry and is light in color, 25 to 30 minutes. Transfer the pie plate to a wire rack and remove the weights and foil.

2. Cook the bacon in a 12 inch nonstick skillet over medium heat until crisp, about 5 minutes. Using a slotted spoon, transfer the bacon to a paper towel lined plate. Whisk the remaining ingredients except the Gruyere together in a medium bowl.

3. Spread the Gruyere and bacon evenly over the bottom of the warm pie shell and set the shell on the oven rack. Pour the custard mixture into the pie shell (it should come to about 1/2 inch below the crust's rim). Bake until light golden brown and a knife blade inserted about 1 inch from the edge comes out clean and the center feels set but still soft, 32 to 35 minutes. Transfer the quiche to a wire rack and cool. Serve warm or at room temperature.