

SAVEUR

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Quiche Lorraine

When I worked for a catering company in the seventies, we cranked out dozens of quiches Lorraine every day. Many a night I'd bring home one of the egg-, cream-, and bacon-filled tarts, and my boyfriend (now my husband) would dog the whole thing in one sitting. When *Real Men Don't Eat Quiche*

([http://www.amazon.com/gp/product/0450055604/ref=as_li_ss_tl?](http://www.amazon.com/gp/product/0450055604/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=0450055604&linkCode=as2&tag=saveur-20)

[ie=UTF8&camp=1789&creative=390957&creativeASIN=0450055604&linkCode=as2&tag=saveur-20](http://www.amazon.com/gp/product/0450055604/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=0450055604&linkCode=as2&tag=saveur-20)) hit the bookstores, we had no idea what they were talking about. —Sara

Moulton, host of *Sara's Weeknight Meals*

(<http://saramoulton.com/weeknightmeals/>) on PBS

SERVES 6–8

INGREDIENTS

1¾ cups flour

8 tbsp. unsalted butter, cubed and chilled

1 tsp. kosher salt, plus more

3 eggs

¾ cup grated Gruyère

½ cup heavy cream

½ cup milk

¼ tsp. cayenne

¼ tsp. freshly grated nutmeg

Freshly ground black pepper, to taste

3 slices bacon, finely chopped

Chopped chives, to garnish



Credit: Todd Coleman

INSTRUCTIONS

1. Place flour, butter, and salt in a bowl; using your fingers, rub together until pea-size crumbles form. Add 1 egg and 1 tbsp. ice-cold water; stir until dough forms. Briefly knead until smooth; form into a disk. Wrap and chill for 1 hour. Whisk together remaining eggs, cheese, cream, milk, cayenne, nutmeg, and salt and pepper in a bowl. Cook bacon in an 8" skillet over medium heat to render its fat, about 12 minutes; cool. Add to egg mixture; set filling aside.

2. Heat oven to 375°. Roll dough into a 13" circle; transfer to a 11" tart pan with a removable bottom, pressing into bottom and sides. Trim excess dough; chill for 30 minutes. Prick bottom with a fork; cover with

parchment paper, fill with dried beans, and bake until set, about 20 minutes. Remove paper and beans; bake until light brown, about 15 minutes. Reduce oven temperature to 325°; pour filling into crust. Bake until just set, about 20 minutes; garnish with chives.

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