

QUICHE LORRAINE

- **PREPARATION** : 30 min
- **COOK** : 45 min
- **SERVES** : 4 to 6

INGREDIENTS

For the PASTRY :

- 175 g plain flour
- 100 g cold butter (cut into pieces)

For the FILLING :

- 200g lardons (smoked or not)
- 50 g Gruyère
- 200 ml milk (or double cream)
- 200 ml crème fraîche
- 4 eggs

PREPARATION

For the pastry :

1. **Put the flour and butter plus some cold water** or egg yolk into a tin and work the pastry until the mix binds. You may use a food processor to go faster but I don't guarantee the result as I've never tried it this way myself. When ready :
2. **Gather the pastry into a smooth ball** then roll it out as thinly as you can before easing it into the base of a lightly buttered and floured fluted flan tin. Trim the pastry edges so it sits slightly above the tin – if it shrinks, it shouldn't now go below the level of the tin.
3. Lightly prick the base with a fork then chill for 10 mins. Heat oven to **200 C** or Gas 6. When ready :



4. **Bake until the pastry is pale golden.** *** I cannot tell you exactly how long as it depends on the oven you're using ***. While the pastry cooks :

For the filling :

1. **Heat a small frying pan, tip in the lardons and fry for a couple of mins.** Drain off any liquid that comes out, then continue cooking until the lardons just start to colour, *** but aren't crisp ***. Remove and drain on paper towels.
2. **Scatter the Gruyère and fried lardons** over the bottom of the pastry case.
3. **Beat the crème fraîche with the milk and eggs.** Season at this point – you shouldn't need much salt – and add nutmeg if necessary. Then pour the filling into the pastry case.
4. **Put the full tin into the oven once again and lower to 190 C / Gas 5.** Bake for about 25 mins *** or until golden and softly set – the centre should not feel too firm ***.

Serve freshly baked – although it's also good cold +++

