



Quiche Lorraine

April 6, 2023

Probably the most ubiquitous (and most delicious!) of the quiche cannon, Quiche Lorraine combines bacon, gruyère cheese, and leeks in a rich custard all set within a crispy pastry shell. It's perfect to serve warm or at room temperature. To make your life easier, consider making parts of this recipe ahead of time: the pie dough and the filling mixture can be made 2-3 days in advance, making it an easy brunch to throw together a la minute. Serve alongside a crisp zippy salad and a lovely glass of white wine.

Serves 6-8

Ingredients:

- 1 9-inch pie shell, blind-baked and cooled completely
 - 4 strips thick-cut bacon, diced
 - 2 leeks, sliced ¼-inch thick, rinsed and patted dry
 - 3 cloves garlic, minced
 - 4 eggs
 - 1 ½ cups half-n-half
 - 2 teaspoons Dijon mustard
 - ¼ teaspoon freshly grated nutmeg
 - ¼ teaspoon Cayenne pepper
 - 1 cup grated Gruyère or Swiss cheese
 - ¼ cup grated Parmesan cheese
 - 3 tablespoons minced fresh Parsley or chives, for garnish
- Kosher salt & freshly ground black pepper

Method:

1. Scatter the diced bacon in a 12-inch skillet. Turn the heat to medium, and cook bacon until the fat has rendered and the bacon is crispy. Remove the bacon bits with a slotted spoon onto a paper-towel-lined plate and set aside. Pour off all but two tablespoons of the bacon fat. Add sliced leeks and sauté over medium heat, stirring often, until they have completely softened, about 10 minutes. If there is a lot of fond on the bottom of the pan (from cooking the bacon), deglaze with a splash of water, as needed. When leeks have softened and turned translucent, add the garlic and cook until fragrant, about 1 minute. If you used water, make sure all the liquid has cooked out before letting the mixture cool completely.
2. While the bacon and leeks mixture cools, crack eggs into a medium bowl. Lightly beat them, before adding half-n-half, Dijon, nutmeg, Cayenne, kosher salt and pepper. Whisk to combine.
3. Sprinkle the cooled pie shell evenly with bacon, leek and garlic mixture, grated gruyère cheese, and parmesan. Slide the pie pan onto a parchment-lined rimmed sheet pan to catch any drips. Give the egg custard mixture a quick whisk to redistribute parmesan and spices, then slowly pour the mixture into the pie shell, taking care not to disturb the leek-bacon-cheese mixture too much. You may have some custard mixture leftover.



What's 4 Diner?

4. Bake the quiche until a knife inserted about 1-inch from the pastry edge comes out clean, about 30-40 minutes. Remove the quiche to a wire rack to cool for at least 10 minutes before serving. Garnish with a sprinkle of parsley or chives, if desired.

***Notes**

To blind-bake your pastry shell: Preheat the oven to 400°F. Lay rolled-out dough into a 9-inch pie plate. Fold the outer edge underneath itself, leaving a ½-inch border. Firmly press the edge onto the pie plate, and flute as desired (keep it tall, so it can hold the filling). Prick the entire crust with a fork, and place in the refrigerator while the oven preheats, or at least 15-20 minutes. When the oven is ready, line your chilled pie shell with parchment or foil and add pie weights (or dried beans). Bake at 400°F for 15-20 minutes, until the dough no longer looks raw beneath the weights. Reduce oven heat to 375°F, and remove pie weights and parchment/foil. Bake 10-15 minutes longer until it is light golden brown and crispy.