



# QUICHE LORRAINE

The fresh raspberry aromas complement the the bacon flavours of this French quiche.



Serves 6 people



Cooking time: 1 hour prep, 50 minutes in the oven

## INGREDIENTS

- 2.5 cups (300 g) flour
- 2/3 cup (150 g) cooled butter
- 10.5 oz (300 g) smoked bacon strips
- 1 egg
- 1 tsp salt
- 1 Tbsp water
- 6 eggs
- 1.5 cups (400 ml) cream
- 1.5 cups (200 g) grated Gruyère cheese

Wine suggestion: [Gamay](#)

## PREPARATION

Make a dough from 2.5 cups (300 g) flour, 2/3 cup (150 g) butter, 1 egg, 1 tsp salt, and 1 Tbsp water. Let rest for 1 hour in a cool place.

Roll the dough flat and lay into a greased pan. Prick with a fork in several places.

Scramble 6 eggs with 1.5 cups (400 ml) cream and half of 1.5 cups (200 g) grated Gruyère cheese.

Pan-fry 10.5 oz (300 g) bacon strips and let cool on a plate. Spread cooled bacon strips over dough base and pour egg mixture over both. Top with remaining cheese.

Bake the quiche in an oven preheated to 375 °F (190 °C) for 50 minutes, until golden brown.

If the quiche begins to brown after approx. 35 minutes, turn the temperature down to 350 °F (180 °C).