



QUICHE



INGREDIENTS:

FOR THE PASTRY

175 g **plain flour**
100 g **butter** (cut into pieces)
1 **egg**

FOR THE FILLING

200 g **bacon** (strips or cubes)
150 g **Gruyere cheese**
2 **shallots**
200 ml **sour cream**
200 ml **double cream**
3 **eggs**
pinch ground **nutmeg**

serves: 8

preparation time: 30 minutes

cooking time: 30 minutes

Put the flour, butter and egg into a bowl and knead the ingredients into a dough. Tip it onto a lightly floured surface and roll out as thinly as you can (about 2 mm thickness).

Line a fluted flan tin (23 cm) and using the rolling pin ease the pastry into the tin. Trim the edges with scissors so it is slightly above the tin level. Press the pastry into the flutes and lightly prick the base with a fork in a few places.

Heat a small frying pan and tip in the lardons (bacon strips) with finely chopped shallots and fry for a few minutes. Cut the cheese into small cubes and scatter them together with the fried bacon over the pastry.

Beat the sour cream with double cream and mix in the eggs with a pinch of nutmeg. Pour the mixture over the cheese and bacon in the tin.

Preheat the oven to 190 C and bake for about 30 minutes or until golden.

The quiche can be served freshly baked or cold.