

Quiche Lorraine



User Rating:



Publication: 22 September 2022

Categories: Quick & Easy, Pantry and Fridge Staples, TikTok Recipes, Dinner Recipes, Lunch Recipes, Lunchboxes & Snacks, Entertaining, Kid Friendly

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve! This recipe comes from seasoned recipe developer **Daen's Kitchen**.

Quiche is a meal that people turn too often because it's affordable to make, feeds the entire family, and can be tailored to anyone's tastebuds based on the ingredients you add to the meal.

This recipe is the classic quiche lorraine.



Ingredients

- 2 sheets store bought puff pastry sheets thawed
- 4 eggs
- 300ml cream
- ½ cup full cream milk
- Pinch of salt and pepper
- 350g bacon roughly chopped
- 1 brown onion diced
- 4 garlic cloves finely sliced
- 50g gruyere cheese grated

Method

1. Preheat the oven to 180C.
2. Combine the 2 puff pastry sheets and roll over the quiche tin. Using your fingers, push the pastry to the edges of the tin. Line the pastry with a piece of baking paper and evenly distribute baking beads or rice. Place the pastry into the fridge for a minimum of 15 minutes. Then bake for 15 minutes.
3. Take the pastry out of the oven and carefully remove the baking paper and baking beads or rice. Place back into the oven for 6 minutes or until the pastry has slightly coloured.
4. Turn the oven temperature down to 160C.
5. In a large fry pan on a high heat, fry the bacon until crispy. Remove with a slotted spoon and reserve the bacon fat in the pan. In the same pan, on a medium heat, fry the onion and garlic in the bacon fat until translucent and fragrant. Remove from the pan with a slotted spoon.
6. In a large bowl, whisk together the eggs, cream, milk and salt and pepper until well combined.
7. Scatter the bacon, onion and garlic across the bottom of the cooked pastry then sprinkle over the cheese. Pour in the egg mixture.
8. Bake for 20 minutes at 160C or until the centre of the quiche is firm. Serve with extra bacon bits.

Notes



