

Madame Quiche's Bacon and Cheese Quiche

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Madame Quiche's
Epicurious Foods (www.epicurious.com)
Serves: 6



Pure Cheese Quiche This is the essence of Madame Quiche's recipe--I can proudly say that when you make this, you will be tasting a very near replica of the small quiches she sells each Saturday at the Louviers market. There are a couple of keys to success here--be sure to let the pastry rest, as called for in the recipe. Don't stint on freezing the pastry--cold pastry that goes into a hot oven becomes extra flaky and delicious. Be sure to fully pre-bake the pastry as well, which guarantees crisp pastry on the bottom. Finally, whole milk makes a difference here--I highly recommend it over any lower fat varieties.

Ingredients

pie crust, Deep Dish
4 ounces bacon
6 large eggs
 $\frac{2}{3}$ cup heavy cream
1 cup whole milk
8 ounces gruyere cheese, emmenthal or other Swiss-type cheese, grated/crumbled
 $\frac{1}{4}$ teaspoon freshly ground nutmeg
salt and pepper

Cooking Method

Preheat the oven to 425° F.

If you use a home made pie crust...

1. Roll out the pastry to fit a 10½ inch glass or metal pie plate.
2. Crimp the edges, poke the bottom with a fork or the tip of a sharp knife, and place the pastry in the freezer for 30 minutes.

If you use a Deep Dish Frozen...

1. Then remove it from the freezer and poke the bottom with the tip of a sharp knife.
2. Line the pastry with aluminum foil and pastry weights and bake in the bottom third of the oven until the pastry is golden at the edges, about 15 minutes.
3. Remove from the oven and remove the aluminum foil and pastry weights.
4. Return the pastry to oven to bake until the bottom is golden, an additional 5 minutes.
5. Remove from the oven and reserve.

Cut the bacon slices in half, lengthwise, and crosswise into ¼-inch thick slices.

1. Place these in a heavy pan over medium heat and cook the bacon until it is crisp.
2. Drain it on a paper-towel covered plate, and sprinkle it over the pre-baked pastry before adding the custard.

In a medium-sized bowl, whisk together the eggs, cream, and the milk until thoroughly blended.

1. Season with the salt and pepper, in the center of the oven then add the cheese and stir until it is blended.
2. Turn the mixture into the prebaked pastry, and spread out the cheese evenly over the bottom of the pastry.
3. Sprinkle the top with nutmeg if you've used a Swiss-type cheese.
4. Reduce oven temperature to 350 degrees F.
5. Bake in the center of the oven until the filling is golden and puffed, and is completely baked through, about 30 minutes.

To test for doneness, shake the quiche.

- If it is solid without a pool of uncooked filling in the center, it is done.
- You may also stick a sharp knife blade into the center of the filling and if it comes out clean, the quiche is baked through.

Remove the Quiche from the oven and serve immediately.

