



Quiche Lorraine *by Pillivuyt*

Pastry Ingredients

2½ cups plain flour
½ teaspoon salt
6 tablespoons butter
6 tablespoons margarine
10 tablespoons cold water

Filling Ingredients

230g bacon, diced and fried until crisp
1 cup grated Swiss cheese
4 eggs
1 tablespoon plain flour
1½ cups milk or light cream
½ teaspoons salt
1/8 teaspoons nutmeg
2 tablespoons butter, melted
Freshly ground pepper

Pastry Directions

By hand or Magimix food processor. Sift flour and salt in a large bowl, cut the butter into small pieces and combine with your fingertips or pastry blender.
Add the margarine and blend in the same way.
Stir 8 tablespoons of water with a fork.
Add remaining water if necessary, to form dough into a ball.
Wrap dough in wax paper and chill for 20 minutes.
Roll out on a floured board, fit into the 25cm quiche dish. Trim the excess pastry.
Bake in a pre-heated oven at 190c for 10 minutes. (keep oven on at 190c)

Filling Directions

Filling-Place the crisp bacon and grated cheese in the pastry shell.
Combine the remaining ingredients in a bowl, stir with a wire whisk.
Pour the mixture into a pastry shell and bake for 30 to 35 minutes.
For a 29cm dish, increase the milk or cream by ½ cup and add one egg.
Variations: Shrimp or lobster quiche, omit the bacon and add 230g shrimp or lobster, 2 Tsp tomato paste, 1Tsp dill weed and 3 Tablespoons chives, chopped.