

# Quiche Lorraine

Cuisine: **French**  
Food category: **Eggs**



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Company: **Retigo**

Program steps

Preheating:

185 °C

1

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 145 °C

 80 %



| Ingredients - number of portions - 50 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| ready-made shortcrust pastry          | 8     | pcs  |
| Smoked bacon                          | 1.5   | kg   |
| double cream 33%                      | 1.25  | l    |
| semi-skimmed milk                     | 2     | l    |
| Liquid eggs                           | 250   | g    |
| grated Emmental cheese                | 175   | g    |

| Nutrition and allergens                                                               |          |
|---------------------------------------------------------------------------------------|----------|
| Allergens: Milk<br>Minerals: Calcium, Phosphorus<br>Vitamins: Riboflavin, Vitamin B12 |          |
| Nutritional value of one portion                                                      | Value    |
| Energy                                                                                | 182.9 kJ |
| Carbohydrate                                                                          | 0.4 g    |
| Fat                                                                                   | 14.1 g   |
| Protein                                                                               | 12.6 g   |
| Water                                                                                 | 13.3 g   |

Directions

Roll out the pastry into several tart crusts.

Prick the base of the pastry with a fork to prevent it from puffing up during baking.

Melt the bacon in a skillet until they are slightly browned.

Drain and discard the excess fat.

Beat together the crème fraîche, eggs, and milk until you obtain a homogeneous mixture.

Add the drained bacon and grated Emmental cheese.

Season with salt and pepper.

Pour the quiche mixture into the prepared tart crusts.

Bake until the quiche is golden brown and the mixture is set.