

# Quiche Lorraine

Cuisine: **French**

Food category: **Eggs**



Author: **Chloé Lasseron**

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

Minerals: Calcium, Phosphorus

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.