

Quiche Lorraine

Ingredients for Dough:

- Kosher salt 4g
- Ice water 150ml
- All-purpose flour 455g
- Unsalted refrigerated/partially frozen cubed butter 300g
- Semolina flour for baking

For Filling:

- 6 large eggs
- 2 cups whole milk
- 2 cups heavy cream
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 Julienned shallot
- 4 pieces sliced bacon
- ¼ cup white wine
- ½ cup gruyere or swiss cheese
- 4 sprigs fresh thyme pulled from the stem

Directions:

1. Make the dough by adding butter, flour and salt to a food processor and pulse until butter has a pebbly texture.
2. Slowly add water while pulsing to incorporate. Dough should have a loose crumbly final texture.
3. Turn out onto floured surface and knead together until smooth.
4. Wrap in plastic wrap and refrigerate for 30 minutes.

5. Remove dough from fridge and roll out to $\frac{1}{8}$ inch thickness and place into pie mold. Should fit 10" diameter mold with extra hanging over the side.4) Trim excess dough leaving $\frac{1}{4}$ - $\frac{1}{2}$ inch overhang. Dock inner dough with a fork to prevent air bubbles.
6. Fill dough with parchment paper and pie weights and blind bake for 20-30 minutes at 325 degrees Fahrenheit. Inner dough should look like a fully baked sugar cookie underneath the weights when done.
7. While the dough is baking, sauté bacon until 70% cooked. Add in julienned shallot and cook until translucent. Once translucent add in white wine and deglaze pan for 1-2 more minutes. Take off heat.
8. Gently heat cream and milk in small saucepan. Turn off heat when you see steam coming off the top of the mix. Slowly add cream into 6 cracked eggs in a bowl. Add salt and pepper. Whisk until incorporated.
9. Add bacon mix, thyme, cheese into pie shell. Place shell back into oven on middle rack and using a measuring cup slowly pour egg/cream mixture into pie shell. IT SHOULD NOT LEAK.
10. Bake for 20-25 minutes checking for a slight jiggle in the center of quiche and serve.