

Quiche lorraine *(Pizza & friends)*



Preparation

Blanch the pancetta in boiling water for 10 minutes. Grate the cheese. Beat the eggs with the cream and season with salt, pepper and nutmeg. Roll out the shortcrust pastry or buy some ready-made and put it in a flan dish or cake tin lined with baking parchment on the bottom and buttered sides. Sprinkle the bottom with bacon, then cheese, then pour in the egg and cream mixture. Bake at 180 °C for 30 minutes.

Tips

For a vegetarian option, replace the pancetta with courgette. But you can make it with many ingredients: cheese, vegetables, cold meats and salamis ... it's something to make when you have no idea what to cook. Quiche lorraine can be served warm or at room temperature. You can either prepare the shortcrust pastry at home or buy it ready-made.

Trivia

Quiche lorraine is a dish from the region of Lorraine, in north eastern France. The word 'quiche' comes from the German term 'kuchen' meaning cake. Quiche lorraine has become an item on menus all over the world.

Information

Preparation 50 minutes

Total Time 30 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Shortcrust pastry 500 grams

Groviera cheese 150 grams

Nutmeg

Pancetta 200 grams (Blanched)

Fresh cream 300 millilitres

Pepper

Salt

Eggs 1 unit (+ 2 yolks)