



# QUICHE LORRAINE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Pastry remains crispy for longer
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 26 CM Ø

### FOR THE SHORT CRUST PASTRY

**200 g** Flour, plain

**100 g** Butter

**1** Egg(s)

**2 tbsp** Water, chilled

Salt

### FOR THE FILLING

**250 g** QimiQ Cream Base

**3** Onion(s), finely sliced

**200 g** Streaky bacon, finely chopped

**1 stalk(s)** Leek, finely sliced

**1** Red pepper(s), cut into strips

**60 g** Butter

**4** Egg(s)

Salt and pepper

Oregano, finely chopped

**100 g** Alpine cheese [strong] 45 % fat , finely grated

## METHOD

1. For the pastry: knead the flour, butter, egg, cold water and salt together to form a smooth pastry. Wrap in tin foil and chill for approx. 30 minutes. Roll out the pastry and line a prepared, greased tin including a 3 cm high rim.
2. Preheat the oven to 160 °C (conventional oven).
3. For the filling: fry the onions, bacon, leeks and red pepper in the butter until soft and spread onto the pastry.
4. Mix the QimiQ Cream Base, eggs and spices together well and pour into the pastry tin.
5. Sprinkle with the cheese and bake for approx. 50 minutes.
6. **Tip:** Blue cheese can be used instead of Alpine cheese.