



Cooking with Chef Steph

Quiche Lorraine

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Ingredients

For the Pie Crust (makes a 9-inch pie)

- 1/4 cups all-purpose flour
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 cup cold unsalted butter, cut into 1/2 in. cubes
- 1/4 cup plus 1 to 2 tablespoons ice water, divided

For the Quiche

- 5 slices bacon, cooked and crumbled
- 1 Tbls. olive oil
- 1/2 medium yellow onion, diced
- 3 garlic cloves, pressed or minced
- 1/4 tsp. sea salt
- 5 large eggs
- 3/4 cup whole milk
- 3/4 cup heavy cream
- 1 tsp. sea salt
- 1 cup cheddar cheese, or cheese of your liking

Directions

For the Pie Crust

1. Add the flour, sugar to your food processor bowl fitted with the dough blade.
2. Add the butter to the flour mixture.
3. Pulse the butter and the flour mixture together until pea sized balls of butter and flour form.
4. Slowly drizzle the ice water into the butter/flour mixture and pulse until the mixture pulls together and forms a ball. If your dough seems too dry and is not pulling together then slowly add 1 tablespoon at a time until the dough comes together.



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5. Pour your dough mixture onto a clean surface. Gather the mixture and form into a ball. Make sure not to overwork the dough as this will cause the crust to be too tough when baked and not flakey. Press the ball into a flat disk, then wrap tightly in plastic wrap.
6. Refrigerate the dough for at least 30 minutes, the longer the dough is chilled the better.
NOTE: The dough will keep (unbaked) in the refrigerator for up to 2 days and can be kept frozen for up to six months if wrapped and stored properly in an airtight, freezer container or freezer bag.
7. Preheat the oven to 425° F.
8. On a lightly floured work surface, roll out the dough and place into a 9-inch pie plate or tart pan with removeable bottom. Work the dough down into the bottom of the pan and up around the sides. Trim off the excess dough and crimp the edges if desired.
9. Take a piece of parchment paper large enough to cover the entire pie crust bottom and sides and press it lightly into the pie crust. Fill the parchment with your pie weights or dried beans. This will help to the pie crust to bake evenly without bubbles forming in the crust.
10. Blind bake the crust for 10-12 minutes or until the sides are golden.
11. Remove the pie crust from the oven and carefully lift the corners of the parchment to lift the pie weights out of the pie crust.
12. The bottom of the crust will still look raw and maybe even a bit wet. Return the crust to the oven for 5 more minutes or until the bottom of the pie crust looks dry. This will ensure the pie crust will be thoroughly cooked when the entire quiche filling is finished baking. Remove the pie crust from the oven and set aside.

For the Quiche

1. In a sauté pan over medium heat, add the olive oil.
2. Add your onions and cook until translucent, about 3-5 minutes.



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3. Add the garlic and cook for 1 minute. Garlic burns fast so make sure to not cook longer than 1 minute.
4. Remove the onions and garlic place in a large bowl. Add in the bacon and cheese. Set aside.
5. Preheat the oven to 375° F.
6. In a medium sized bowl, whisk together the eggs, heavy cream, milk and salt then pour into the larger bowl with the onion mixture. Mix together and then pour into your blind-baked pie shell.
7. Bake for 30-35 minutes and then check on the quiche. If the center does not jiggle the quiche is done. If the center does jiggle, then cook for another 5 minutes. Repeat this process until the center of the quiche is not jiggly.
8. Allow the quiche to cool for 5-10 minutes before cutting.