

quiche Lorraine

Yields 1 8-inch Quiche, 4 to 6 servings

Recipe by Julia Child, Louise Bertholle and Simone Beck's [Mastering the Art of French](#)

Cooking

Ingredients:

3 to 4 ounces of bacon

1 quart (4 cups) of water

One 8-inch partially cooked pastry shell

3 eggs

1 ½ cups whipping cream

½ teaspoon of salt

Pinch of nutmeg

Pinch of pepper

1 to 2 tablespoons of butter cut into pea -sized dots

1. You can use *half* of our recipe for [Pate Brisée](#) , and bake it on a Quiche or pie mold. Make sure you fill it with pie weights or dried beans so it won't puff up when baking. As this is a partially baked pastry shell, you can bake it from 7 to 10 minutes in a 375°F degree oven, or until the shell is very lightly browned.

Quiche Preparation:

1. Preheat the oven at 375°F degrees.
2. Cut bacon into pieces about an inch long and ¼ inch wide. Simmer for 5 minutes in the water. Rinse them in cold water. Dry on paper towels. Brown lightly in a skillet. Press bacon into bottom of pastry shell.
3. Beat the eggs, cream and seasoning in a mixing bowl until blended. Check seasonings. Pour into pasty shell and distribute the butter pieces on top.
4. Set in upper third of preheated oven and bake for 25 to 30 minutes, or until the Quiche has puffed and browned. Slide Quiche onto a hot platter and serve.