

Marie Saba

from my kitchen to yours

Quiche Lorraine

Serves 6-8

Ingredients:

- 1 flakey pie crust
- 4 large eggs
- 1 cup (236 ml) half and half (or ½ cup cream + ½ cup milk)
- 1/8 teaspoon Kosher salt
- Freshly ground black pepper
- Sprinkle of freshly ground nutmeg
- 1 cup (150 g) diced ham
- 1 cup (108 g) grated Gruyere or Swiss cheese, plus extra for sprinkling on top



Instructions:

1. Preheat oven to 415 F (212 C). Roll out the pie crust and fit it into a 9-inch pie plate. Place in the freezer or refrigerator while you prepare the custard.
2. In a large bowl, whisk together eggs, half and half, salt, pepper, and nutmeg. Be sure to whisk until custard is a smooth yellow color and no whites are visible.
3. Place pie plate on a parchment-lined baking sheet. Sprinkle ham and cheese in the bottom of the pie crust. Whisk custard one more time and then pour over top ham and cheese in the pie crust. Sprinkle with additional cheese on top if desired.
4. Bake quiche at 415 F (212 C) for 20 minutes. Reduce heat to 350 F (176 C) and bake for 30 to 40 minutes more, or until the quiche is set in the center and does not wobble when the pan is gently pushed. (To provide some extra browning to the top of the quiche, switch oven to broil and broil for 1 to 2 minutes, watching carefully so that the top does not burn.)
5. Remove from oven and let stand for 10-20 minutes before serving. Cut into 6 or 8 slices and serve warm or at room temperature.

Make-Ahead Tip: Pie crust can be made and fitted into pie plate, wrapped twice in plastic, and frozen up to 2 months in advance. Do not thaw crust before baking. Let sit on counter at room temp while you prepare the custard (about 10-15 minutes.)

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