



Quiche Vosgienne

Ingredients (for a 26 cm diameter quiche-form)

Pastry: 300 g sieved soft flour, 1/2 tsp salt, 150 g cold butter, 80 ml tepid water + 1 tbsp butter for buttering the form

Filling: 125 g meaty smoked bacon in small cubes, 75 g dry cured ham in small cubes, 2 whole eggs, 2 egg yolks, 1/2 tsp grated nutmeg, 1/2 tsp garlic powder, 1/2 tsp black pepper, 350 ml creme fraiche, 150 g grated cheese (hard, grateable cheese with high fat content)

How to

Mix flour with salt. Cut butter flakes into it and quickly, without too much kneading, combine into though, adding the water in bits. As soon as it is unified, flatten, wrap in cling film, and put into fridge for half an hour.

Then roll out to a circle, 30 cm in diameter (about 2-3 mm thick). Butter the quiche form, transfer the dough to it, press along inner edges, trim the edges, prick with fork, cover with baking parchment and put dry beans on top. Put into preheated oven (180 degrees Celsius) for 15 minutes. Remove the paper and beans, bake for 5 minutes more.

Meanwhile, heat the cubed bacon in a dry pan until the fat melts, and bacon is just about to become crispy, then drain the fat on a paper towel. Mix eggs, egg yolks, nutmeg, pepper, garlic powder and creme fraiche into a smooth liquid – migaine. Grate the cheese.

Take the crust out of oven, turn down the heat to 150 degrees Celsius. Spread the bacon and ham on the crust evenly, pour the migaine over it, sprinkle evenly with cheese. Return to oven, bake for 45 minutes. Turn the heat up back to 180 degrees Celsius, bake ca. 10 minutes more (until cheese is reddish golden). Serve and enjoy, bon appetit!