Retigo Combionline | Cookbook | Eggs 2. 12. 2025

## Quiche Lorraine

Cuisine: French

Food category: **Eggs** 



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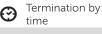
## Program steps

Preheating: 185 °C

1











°C





Ingredients -	number	of	portions	_	50

Name	Value	Unit	
ready-made shortcrust pastry	8	pcs	
Smoked bacon	1.5	kg	
double cream 33%	1.25	l	
semi-skimmed milk	2	l	
Liquid eggs	250	g	
grated Emmental cheese	175	g	

## Directions

Roll out the pastry in several tart tins.

Prick the base of the pastry with a fork to prevent it from puffing up during baking.

Render the bacon in a pan until lightly browned.

Beat together the crème fraîche, eggs, and milk until smooth.

Add the drained bacon and grated Emmental cheese.

Season with salt and pepper.