


# Quiche Lorraine

Cuisine: **French**  
Food category: **Eggs**



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Company: **Retigo**



## Program steps

Preheating: 185 °C

1

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 145 °C

 80 %



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.