

Quiche Lorraine

Serves 4

Preparation time: allow 2 hours from start of preparation to serving

Ingredients

175g unsmoked streaky bacon rashers, rinds removed, cut into strips

1 onion, peeled and chopped

125g Gruyère cheese, grated

2 large eggs

250ml single cream

Salt and freshly ground black pepper

Pack of pre-made short crust pastry

Method

Take the pastry out of the fridge and leave for 15 minutes so that it is not stiff. Roll out the pastry on a lightly floured surface so that it is considerably larger than needed for a 20cm flan tin (the pastry will contract as it is baked so do not cut off the overhanging pastry at this stage). Use the pastry to line a 20cm loose-bottomed flan tin - ideally a fluted tin. Chill in the fridge for 30 minutes.

Meanwhile preheat the oven to 220°C. Prick the pastry all over with a fork, to prevent air bubbles forming during baking. Line the base and sides with baking parchment and weigh it down with baking beans. Place on a baking sheet and bake for 10 minutes.

Meanwhile, combine the eggs, cream, salt and pepper in a bowl.

Remove the beans and paper from the pastry and bake the empty case for a further 10 minutes or until the base is lightly browned. Trim the overhanging pastry. Reduce the oven temperature to 180°C.

Crisp the bacon in a sauté pan over a medium heat for 10 minutes. Transfer to the cooled pastry case with a slotted spoon. Leave the juices in the pan. Place the onion in the pan and cook over a medium heat for 8 minutes or until golden. Add the onion to the bacon in the pastry base and top with the cheese. Pour the eggs-and-cream mix evenly across the bacon/onions/cheese in the pastry case. Bake for 25-30 minutes until golden and just set. Be careful not to overcook the quiche or the filling will become tough and full of holes.