

Quiche Lorraine

From Julia Child's Mastering the Art of French Cooking

For 4 to 6 Servings

1	8" partially cooked pie shell
4 oz.	Grated Swiss cheese (Gruyère or Emmenthal)
6-8 slices	Bacon (or ham) (4 oz.)
3 eggs	Or 2 eggs & 2 yolks
1½-2 cups	Whipping cream or half cream and half milk
½ tsp.	Salt
Pinch	Fresh ground pepper
Pinch	Fresh ground nutmeg
1-2 Tbsp.	Butter cut in pea-sized dots

1. Preheat oven to 375 F degrees.
2. Press ham or bacon into bottom of pastry shell
3. Sprinkle grated cheese on top of ham/bacon
4. Beat eggs, cream or cream and milk, and seasonings in a mixing bowl until blended. Check seasonings.
5. Pour into pastry shell and distribute butter pieces on top.
6. Set in upper third of preheated oven and bake for 25 to 30 minutes, or until quiche has puffed and browned.