

Easy Quiche Lorraine



Preparation time: 30 mins

Serves: 6 people

User Rating: ★★★★★

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Indulge in a slice of this classic Quiche Lorraine.

Created by talented home cook [Tom Smallwood](#), this quintessentially French dish marries simplicity with sophistication. A savoury pie with a buttery, flaky crust cradles a rich and creamy custard filling. Each velvety bite is a symphony of flavours and textures, perfectly balanced by eggs and gruyère cheese. Whether served warm or at room temperature, this dish is sure to elevate any brunch, lunch, or dinner spread.





Ingredients

- 2 sheets shortcrust pastry
- 4 whole eggs
- 4 egg yolks
- 500ml milk
- 500ml cream
- 200g ham
- 100g Gruyère cheese*

Method

1. Make the quiche mix by combining eggs, egg yolks, milk and cream in a bowl and whisking to combine. Season with salt, pepper and nutmeg.
2. Mould the sheet of shortcrust pastry into a pie tin, using the second sheet if it's too thin.
3. Add ham and cheese to the bottom of the moulded pastry and top with quiche mix. Don't overfill the tin, it's a pain to clean off the oven.
4. Bake in a 180°C oven for 20-30 minutes or until the egg mixture is slightly wobbly, similar to jelly, but still holds its shape.
5. Allow to cool for 10-15 minutes before cutting and serving.

Notes

*The classic version of the Quiche Lorraine uses gruyère cheese, but you can swap this out for any cheese you prefer.

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