

Quiche Lorraine Recipe

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CATEGORY: Appetizers

COUNTRY: France

SERVES: 4

INGREDIENT: 1- 30cm pastry shell, 1/4 liter cream, 2-3 eggs, bacon, 1 onion, gruyere cheese (or mozzarella) salt, pepper.

DIRECTION: Brown slightly sliced bacon and sliced onion in a little butter, let it cool down and place in pastry shell, add ground cheese, beat vigorously eggs, cream, salt and pepper, pour in shell. Bake at 375° F for aprox. 35 min or until brown.