

How to Make the Best Quiche Lorraine: A Step-by-Step Recipe

There are some dishes that just scream timeless elegance, and



OVEN
375°F

TIME
10-15 min

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INGREDIENTS

To make this classic Quiche Lorraine, you'll need:
1 (9-inch) pie crust , pre-made or homemade (see

DIRECTIONS

1. Steps for the : Recipes
2. Preheat : Oven & Prep Crust:
3. Preheat your oven to 375°F (190°C). If using a pre-made crust, prick the bottom with a fork a few times. If blind baking (recommended for a crispier bottom), line the crust with parchment paper and fill with pie weights or dried beans. Bake for 10-15 minutes, then remove weights and parchment and continue baking for another 5 minutes until lightly golden. Remove from oven and set aside.
4. Cook : Bacon & Onions:
5. While the crust bakes, cook the diced bacon in a large skillet over medium heat until crispy. Remove the bacon with a slotted spoon and place on a paper-towel-lined plate to drain excess grease. Leave about 1-2 tablespoons of bacon fat in the skillet. Add the chopped onion to the skillet and cook over medium-low heat, stirring occasionally, until softened and caramelized, about 8-10 minutes.
6. Assemble : Quiche:
7. Sprinkle half of the shredded : Gruyère cheese over the bottom of the pre-baked pie crust. Evenly scatter the cooked bacon and caramelized onions over the cheese. Top with the remaining Gruyère cheese.
8. Prepare : Custard:
9. In a large bowl, whisk together the eggs, heavy cream, salt, pepper, and nutmeg until well combined.
10. Pour & : Bake:
11. Carefully pour the egg custard mixture over the ingredients in the pie crust.

12. Bake : Quiche:
13. Carefully transfer the quiche to the preheated oven. Bake for 35-45 minutes, or until the custard is set and a knife inserted into the center comes out clean. The top should be beautifully golden brown. If the edges of the crust are browning too quickly, you can cover them loosely with aluminum foil.
14. Cool & : Serve:
15. Remove the quiche from the oven and let it cool on a wire rack for at least 10-15 minutes before slicing and serving. This allows the custard to fully set.

SWAPS & NOTES

If you're feeling ambitious, go for it!

Cheese: Gruyère is traditional for Quiche Lorraine, offering a nutty and slightly sweet flavor that melts beautifully.

However, if you can't find it, a good quality Swiss cheese is a decent substitute, or even a mix of Swiss and a sharp cheddar.

Bacon: Opt for thick-cut bacon for the best flavor and texture.

TIPS FOR SUCCESS

Don't Overbake: Overbaking can lead to a dry, rubbery quiche.

Keep an eye on it and remove it from the oven as soon as the center is set.

Room Temperature Ingredients: Bringing your eggs and cream to room temperature before mixing can help create a smoother, more even custard.

Blind Baking: While not strictly necessary, blind baking your crust prevents a soggy bottom, especially if you're using a wetter filling.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-best-quiche-lorraine-a-step-by-step-recipe/>