Pomì
O Così. O Pomì.

Quiche Lorraine Pie



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Basil: to taste
- Black pepper: to taste
- Eggs: 2
- Garlic: one clove
- Grana Padano Cheese: 5.3 oz.
- Heavy Cream: ¾ cup
- Noce moscata: to taste
- Onion: ½
- Puff pastry: 8.1 oz.
- Salt: q.b.
- “Pancetta” bacon: 7 oz.

Preparation

Prepare the ingredients you'll need for the quiche filling: take the eggs and beat them in a bowl with the heavy cream, then add a pinch of nutmeg, a pinch of pepper and salt.
Mix together until creamy, sear the diced bacon in a skillet, then drain and keep aside. Grate the parmesan and set this aside as well.

Stretch the puff pastry dough on a round cake pan and make sure that it adheres very well to the pan.
Cover the mixture with the egg and heavy cream and add the smoked diced bacon.
Bake the Quiche Lorraine at 338° F for about 15-20 minutes, until the surface is golden.

Before serving the Quiche Lorraine, let it rest in the pan for 10 minutes so, compacted, it will be easier to cut into slices.

For this recipe we used:

Rustica Tomato Sauce 400 gr

