

Quiche Lorraine, mesclun, balsamic vinaigrette

Recipe for 4 persons

Description

Classic tarte, consisting of a filling of egg (migaine) and cheese.

Ingredients

Pastry

- 500 Gr Flour
- 10 Gr Salt
- 1 Unit(s) Egg
- 30 Ml Olive oil
- 160 Ml Water

- Salt and pepper
- Vegetable oil

Migaine

- 150 Gr Egg
- 150 Gr Milk
- 150 Gr 35% cooking cream
- 2 Gr Nutmeg

- Salt and pepper
- Vegetable oil

Garnishes

- 120 Gr Bacon
- 60 Gr Gruyere cheese

- Salt and pepper
- Vegetable oil

Salad and vinaigrette

- 4 Handful(s) Mixed greens
- 2 Tbsp Balsamic vinegar
- 1 Tbsp Dijon mustard
- 25 Ml Olive oil
- 50 Ml Vegetable oil

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **400 F°**

Prep

Cut the bacon into small dice and blanch for a minute in boiling water.

Grate the gruyere, reserve it in a bowl in the fridge.

Pastry

In a bowl, mix the salt and the (sifted) flour.

Make a volcano, creating a hole with your fingers, put the egg, olive oil, and water into the hole.

Mix all without working the dough too much.

Transfer your dough to a large flat surface, work it a little more until it's nice and uniform.

Roll it into a ball, wrap it with saran wrap.

Keep in the fridge at least 1 hour.

Garnish

In a hot pan with a drizzle of vegetable oil, brown the bacon.

Drain in a colander.

Quiche filling (Migaine)

Break the eggs into a bowl, beat them lightly with a whisk.

Mix in the cream then the milk.

Season the mixture of nutmeg, salt and pepper.

Put the grated cheese on the bottom of the tarte, and sprinkle the bacon all over the surface.

Pour the mixture over the filling up to the tarte's edges.

Place the quiche in the oven for about 30 minutes

Salad and vinaigrette

In a tall container, pour all the ingredients for the vinaigrette.

Use an immersion blender to mix well until you get a homogeneous vinaigrette.

At the time of serving, toss the salad with the vinaigrette and add the lemon zest.

Plating

Cut a slice of quiche, place it on a round plate, place the salad next to it.

Bon appétit!