

# Quiche Lorraine, mixed salad, creamy white balsamic vinaigrette

## Recipe for 4

### Description

A french cuisine classic, great anytime of day.

It will be accompanied by a nice green salad to add some freshness to the dish.

### Note

You can use whatever garnishes you like in the quiche, depending on preference or seasonal availability. The egg and dairy mixture can also be infused with spices if you wish.

### Ingredients

#### Pâte brisée

- 500 Gr Flour
- 250 Gr Butter
- 2 Pinch(es) Salt
- 2 Unit(s) Egg yolk
- 120 Ml Cold water
  
- Salt and pepper

#### Quiche filling

- 3 Unit(s) Egg
- 150 Gr 35% cooking cream
- 150 Gr Milk
- 1 Tsp Nutmeg
- 150 Gr Bacon
- 150 Gr Swiss cheese
  
- Salt and pepper

#### Salad

- 4 Handful(s) Mixed greens
- 1 Tsp Dijon mustard
- 3 Tbsp Olive oil
- 2 Tbsp White balsamic vinegar
- 2 Tbsp Plain greek yogurt 0%
  
- Salt and pepper

### Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **380 F°**

#### Pâte brisée

In your stand mixer equipped with the hook attachment. Combine all of the ingredients with the exception of the water. Depending on the ambient humidity you may need a little bit less.

Once everything is well combined, remove from the mixer and continue to mix with the palm of your hands on a floured flat surface. Once the dough is nice and smooth, form a ball and wrap it in plastic wrap. Let rest in the fridge for 3 hours minimum.

Once rested, roll the dough out with a rolling pin to roughly 3 mm. Use a ring mold to cut the dough into the right size depending on the size quiches you wish to make. Transfer the circles to a baking sheet lined with parchment paper and let rest in the fridge for roughly 30 minutes.

### Quiche filling

Cut the bacon into strips. If it overly salty or smoked, blanch it twice in water to remove the salt content. In a hot skillet, cook the bacon strips until nice and golden. Set aside on paper towel.

Heat your milk to room temperature to make it easier to combine the ingredients. In a mixing bowl, combine the cream, eggs and milk.

Once ready to serve, place the bacon in the bottom of each quiche and then pour the liquid on top.

### Salad

In a mixing bowl, combine all of the ingredients that are part of the vinaigrette except for the olive oil. Next, using a whisk, slowly drizzle the oil while whisking continuously to emulsify the vinaigrette. Season to taste with salt and pepper and garnish the salad at the last possible minute.

### Cooking and plating

Remove the dough circles from the fridge. Garnish with bacon and gratted cheese and then pour the egg mixture on top. Cook in the oven for 25-45 minutes depending on the size of quiche you chose to make.

Once cooked, let rest for 15-20 minutes before unmolding with the help of a knife around the edges. Cut into wedges if you made big quiches or serve as individual portions if you made small ones.

Serve with the salad.

**Bon appétit!**