

Main

Quiche lorraine

Door [Marc Fosh](#)

Porties:

Ingrediënten

Dough ingredients

- 250g bloem
- ½ theelepel bakpoeder
- ½ theelepel zout
- 125g koude boter

Topping ingredients

- 250g gekookte bacon
- 2 theelepels zonnebloemolie
- 4 eieren
- 250g crème fraîche
- 1 snufje zout
- Peper
- nootmuskaat

Methode

Vorbereitung:

0

Bereiding:

0

Porties:

Moeilijkheid:

[Missing text '/recipes/details/difficulty' for 'Dutch (Belgium)'] 0

1. First attach the kneading tool then add the ingredients to the MultiQuick 5 pâtisserie food processor bowl. Ensure the lid is on place and turn on. When you see the dough begin to form a ball turn off the MultiQuick 5 pâtisserie
2. Roll-out the dough put it in a Quiche form and put it in the pre-heated oven.
3. Attach the chopping blade and chop the bacon.
4. Fry the bacon in the pan.
5. Attach the whisking tool and mix crème fraîche with the eggs. Flavour with salt pepper and nutmeg.
6. Put the cold bacon in the dish and cover with egg-crème fraîche mixture.
7. Bake until the Quiche becomes golden.
8. Pre-baking; 20 Mins 200°C
9. Finish baking; 40 Mins 175°C