

Quiche Lorraine

Makes 1 9" quiche or 12 individual quiches (muffin-size)
or 24 tarts (mini-muffin size)

Cook's Illustrated Submitted by Elizabeth Mandel

Ingredients

Filling

- 8 slices bacon, crisps-cooked, drained, crumbled
- 1/2 cup chopped scallions
- 1 1/2 cups grated Swiss Cheese
- 3 large eggs
- 1 cup whipping cream
- 1/2 cup milk
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 tsp dry mustard
- dash cayenne

Pastry

- 1 1/4 cup flour plus extra for dusting dough
- 1/2 tsp salt
- 1 Tbsp sugar
- 4 Tbsp chilled unsalted butter, cut into 1/4" pieces
- 3 Tbsp chilled vegetable shortening
- 3-4 Tbsp ice water

Directions

For Pastry

1. Mix flour, salt, and sugar in food processor fitted with steel blade. Scatter butter pieces over flour mixture, tossing to coat butter with a little of the flour. Cut butter into flour with five 1-second pulses. Add shortening and continue cutting in until flour is pale yellow and resembles coarse cornmeal, with butter bits no larger than small peas, about four more 1-second pulses. Turn mixture into medium bowl.

2. Sprinkle 3 Tbsp ice-water over mixture. With blade of rubber spatula, use folding motion to mix. Press down on dough with broadside of spatula until dough sticks together, adding up to 1 Tbsp more ice water if it will not come together. Shape into ball with hands, then flatten into 4-inch-wide disk. Dust lightly with flour, rap in plastic, and refrigerate at least 30 minutes before rolling.



For Filling

1. Layer crumbled bacon, green onions, and cheese in bottom of pie or tart shells. In bowl, beat remaining ingredients. Pour over bacon cheese mixture.
2. Bake in 375 F oven for 25 minutes until quiche is set. Knife inserted halfway between center and edge will come out clean.