

## QUICHE LORRAINE VARIATIONS




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**Preparation :** 10 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

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### **Ingredients :** 6

- For the base - shortcrust pastry - 250 ml crème fraîche - salt & pepper - For the filling - 100 g smoked lardons - nutmeg - - 2 eggs + 2 yolks - 250 ml milk - 100 g grated Emmenthal cheese

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1. Preheat your oven to 180 °C (gas mark 4)
2. Line a quiche tin with the pastry, prick the base all over with a fork and blind bake for 10 minutes.
3. Put the eggs, milk, cream, salt and pepper in the blender jug, turn the selector to 3 and blend for 20 seconds.
4. Briefly fry the lardons in a hot frying pan.
5. Add the filling (lardons, Emmenthal and grated nutmeg) to the egg mixture, turn the selector to 0.5 and blend for 5-10 seconds.
6. Pour the mixture into the pastry case and bake for 25 minutes. The top should be a light golden colour. Switch the oven off, wait for 5 minutes before taking the quiche out, then serve immediately.

### **Chef's tip :**

Filling variations:• Fresh spinach leaves, blue cheese and walnuts• Reblochon cheese, cured country ham and onion• Fresh goat's cheese or feta, courgette, mint, pine nuts and garlic• Grilled peppers and aubergines, chorizo sausage and turmeric• Chicken, onion, mushrooms and curry• Salmon

and dill

Power Blender ■