

QUICHE AU FROMAGE DE GRUYERE (SWISS CHEESE QUICHE)

Ingredients

- 3 to 4 ounces lean bacon (6 to 8 slices, med. thickness), optional
- 1 quart water
- 8-inch partially cooked pastry shell
- 3 eggs (or 2 eggs + 2 yolks)
- 1 1/2 to 2 cups whipping cream (or half cream/half milk)
- 2 to 4 ounces (1/2 to 1 cup) grated Swiss cheese
- 1/2 tsp salt
- Pinch of pepper
- Pinch of nutmeg
- 1 to 2 Tbsp. butter, cut into pea-sized dots

Directions

1. Preheat oven to 375 degrees.
2. Optional step: Cut bacon into pieces about an inch long and 1/4 inch wide. Simmer for 5 minutes in the water. Rinse in cold water. Dry on paper towels. Brown lightly in a skillet. Press bacon pieces into bottom of pastry shell.
3. Beat the eggs, cream (cream/milk), cheese, and seasonings in a mixing bowl until blended. Check seasonings. Pour into pastry shell and distribute the butter pieces on top.
4. Set in upper third of preheated oven and bake for 25 to 30 minutes, or until quiche has puffed and browned. Slide quiche onto hot platter and serve.

Serves: 4 to 6

Source: *Mastering the Art of French Cooking* (Child)