

Classic Quiche

Perfect for entertaining, this egg and bacon pie can be made in advance and frozen, making it an easy and delicious meal!

- **Ingredients (Pastry)**

- 1 1/2 cups (375 ml) all-purpose flour
- 1/2 tsp (2.5 ml) salt
- 1/2 cup (125 ml) cold unsalted butter, cubed
- 1 egg
- 2 tbs (30 ml) ice-cold water (approx.)

- **Ingredients (Filling)**

- 4 eggs
- 3/4 cup (175 ml) 18% light cream
- 1/4 cup (60 ml) milk
- 1/4 tsp (1.25 ml) each salt and pepper
- 1 cup (250 ml) shredded Gruyère cheese
- 4 slices bacon, cooked and chopped
- 4 tsp (20 ml) finely chopped fresh chives

- **Instructions (Pastry)**

- Step 1 Whisk flour with salt until combined; using pastry blender or your fingertips, cut in butter until mixture resembles coarse meal. Whisk egg with water using fork; stir into flour mixture until dough comes together, adding 1 to 2 tsp (5 to 10 ml) more water if needed.
- Step 2 Shape into ball and flatten into disk; wrap with plastic wrap and refrigerate for at least 1 hour or up to 2 days.
- Step 3 Preheat oven to 400°F (200°C). On lightly floured work surface, roll out pastry into 12-inch (30 cm) round, about 1/4-inch (5 mm) thick. Fit into 9-inch (23 cm) pie pan, pressing into bottom and sides; trim and discard excess pastry. Press edge with fork or flute with fingers. Refrigerate for 30 minutes.
- Step 4 Prick bottom of pastry with fork. Line with foil or parchment paper and fill with pie weights. Bake in bottom third of oven for 20 minutes. Remove foil and weights; bake for 5 to 10 minutes or until crisp and lightly golden. Let cool completely.

- **Instructions (Filling)**

- Step 1 Preheat oven to 325°F (170°C). Whisk together eggs, cream, milk, salt and pepper. Stir in cheese, bacon and chives; pour mixture into crust. Bake in centre of oven for 35 to 40 minutes or until filling is set but still jiggles slightly in the centre. Let stand for 15 minutes before slicing; serve warm or at room temperature.

Serves: 8 Time to prepare: 20 min Time to cook: 70 min