



Quiche Lorraine

Serves 4-6

9-inch pie dough
5 oz thickly sliced bacon

Basic Quiche Filling

4 eggs
1 ½ cups milk
½ cup heavy cream
½ tsp salt
1/8 tsp black pepper
4 oz Saxon's Saxony Cheese, coarsely grated
1/8 tsp nutmeg

- Preheat oven to 450 F. Place the oven rack on the second-to-lowest level. Fit dough into straight-sided 9-inch quiche pan. Top with an 11-inch round of parchment paper and fill with pie weights or dry beans.
- Place on baking sheet pan if quiche pan has a removable bottom. Par-bake dough until the bottom is lightly browned, about 15 minutes. Remove the pie weights and cover the sides with foil if the sides brown before the bottom cooks.
- Meanwhile, place the bacon in a single layer on a baking pan and cook in preheated oven until lightly browned and crispy, about 10 minutes. Cool and chop. Lower oven temperature to 375 F.
- In a medium bowl, whisk eggs with milk, heavy cream, salt and pepper. Stir in Saxon's Saxony cheese.
- Evenly distribute the bacon in the par-baked crust. Then pour filling mixture over the bacon and sprinkle the nutmeg over the top. Bake in preheated 375 F oven until the center sets and top lightly browns, about 35 minutes.



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