



A French Revolution in Baking.

Mini Gluten-free Quiche Lorraine

Preparation time: 20 mins

Baking time: 17 mins

Mold: Tartelette Tray 12 Hole

INGREDIENTS:

Bacon	100 g	3.5 oz.	¾ cup
Gruyere cheese, grated	100 g + more for garnish	3.5 oz. + more for garnish	1 cup + more for garnish
Fresh whole milk	160 g	5.6 oz.	⅔ cup + 2 tsp
Sour cream or crème fraiche	160 g	5.6 oz.	⅔ cup + 1 tsp
Fresh whole eggs	5 large eggs	5 large eggs	5 large eggs
Salt	2 g	.07 oz.	½ tsp
Black pepper, ground	0.25 g	.01 oz.	⅛ tsp
Nutmeg, ground	0.25 g	.01 oz.	⅛ tsp

METHOD:

- Preheat the oven to 325°F/170°C.
- Roast the bacon until crisp. Drain the grease and set aside to cool.
- Chop to desired size.
- Put a few pieces of bacon in the bottom of mould.
- In a mixing bowl, whisk together the milk, sour cream, eggs, salt, pepper, and nutmeg until well combined and smooth.
- Pour the egg mixture over the bacon. Sprinkle additional cheese on top.
- Bake for 17 to 19 minutes until set and golden brown.
- Cool for 30 minutes and unmold.
- Note: For a vegetarian option, the bacon can be substituted with cubed, sautéed vegetables of your choice.

