

THE

CrossFit

KITCHEN



### QUICHE LORRAINE

by Nick Massie

#### overview

A little bit pie, a little bit omelet, a quiche might be just the dish to put some variety on your table over the holidays.

#### ingredients (makes 2 9-in. quiches)

##### Homemade pie crust (for two shells)

- 2½ c. all-purpose flour
- 1 c. unsalted butter
- 1 tsp. kosher salt
- 1 tsp. sugar
- ½ c. ice water

##### For the quiche

- 1.5 c. bacon, cooked until crispy, chopped
- 2 c. leeks, rinsed and finely chopped
- Olive oil, as needed
- Kosher salt and freshly ground black pepper, to taste
- 2 c. Gruyère cheese, freshly shredded
- 12 eggs
- 2½ c. half and half
- 1 tsp. dry thyme
- 2 pie shells, homemade or store bought, par-baked

#### directions

##### For the crust

You can purchase premade, pre-tinned pie dough at your local grocer so you don't have to buy a pie pan, or you can make your own pie dough by following the instructions below.

1. Combine flour, salt and sugar in a food processor or mixing bowl and mix well until mixture resembles pea-size butter balls coated with flour.
2. Add ice water little by little and mix only until you are able to form dough into a ball.
3. Divide dough into two balls, wrap in plastic and refrigerate for 1 hour.
4. Remove from fridge. Using a floured work surface, roll dough out into a large circle big enough to line your pie pan.
5. Use your artsy touch to make a fancy crust design around the rim.
6. To par-bake the crust, perforate it generously with a fork, cover it with parchment paper, and fill it with dry beans. Bake for 10-15 minutes or as directed. Remove from oven, allow to cool, and remove beans and parchment.



**For the filling**

1. Heat a sauté pan over medium-high heat. Add olive oil, leeks, kosher salt and pepper and sauté until tender.
2. Place pie shells on a sheet pan lined with foil.
3. Divide bacon, cheese, thyme and leeks evenly between the two pie crusts.
4. Beat eggs in a mixing bowl until well incorporated, then add half and half and mix again until a uniform consistency is reached.
5. Divide egg mixture between the pie shells and bake at 300 F for 25-35 minutes or until set. They are set when you shake the sheet pan and the soupy batter doesn't slosh back and forth. If the top is not golden brown (as in the video), you can use the broiler to quickly toast (gratinée) the surface.
6. Remove from the oven and allow to cool for at least 30 minutes. Invert quiche onto a cutting board, peel away pie pan, cut into 6 or 8 pieces, then replace pie pan and revert. Your quiche is ready to serve. You can make this a day ahead of time, eat it cold, reheat it or serve it at room temperature.