



# Historical Society of Pennsylvania

PHILADELPHIA'S LIBRARY OF AMERICAN HISTORY

“Quiche Lorraine,” *Magpie: Sweets and Savories from Philadelphia's Favorite Pie Boutique*, Ricciardi, Holly and Harris, Miriam, 2015. TX 773 .R493 2015.

## Quiche Lorraine

Makes 1 (9-inch/ 23-cm) quiche

- 1 recipe Magpie Dough for Flaky Piecrust, chilled overnight
- 2 tablespoons cornstarch
- 1 ½ cups whole milk
- 2 cups heavy creams
- 10 large eggs
- 1 ½ teaspoons granulated garlic
- 1 ½ teaspoons granulated onion
- ¼ teaspoon red pepper flakes
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons dry mustard
- 1 tablespoon unsalted butter
- 1 small yellow onion, diced
- 4 ounces Canadian bacon
- 1 ½ cups grated Swiss cheese
- 1 tablespoon fresh thyme leaves, minced

Roll, pan, and bake the quiche shell in a springform pan at 375° until golden. Set the pan on a wire rack and let the shell cool to room temperature while you make the filling.

Preheat the oven to 375° with a rack in the center. Line a rimmed baking sheet with parchment paper.

To make the custard filling, put the cornstarch in a large mixing bowl and whisk in the milk until the cornstarch is dissolved and incorporated. Whisk in the heavy cream, eggs, granulated garlic, onion, red pepper flakes, salt and pepper, and dry mustard, mixing until well combined.

Melt the butter in a medium sauté pan over medium heat. Add the onions to the pan and cook until soft, about 5 to 7 minutes. Add the Canadian bacon and cook until golden, about 5 minutes more. Set the mixture aside to cool slightly.

To assemble the quiche, set the springform pan on the prepared baking sheet and spread half of the cheese evenly across the bottom of the pastry shell. Layer in the onion and bacon mixture and sprinkle on the thyme. Top with the remaining cheese and slowly pour the custard over the top.

Carefully transfer the baking sheet to the oven and bake the quiche about 75 to 90 minutes, or until the custard is firm around the edges but still quite jiggly in the center (you can confirm for certain with an instant-read thermometer, which will register 160° when the custard is done), rotating halfway through the baking time.

Set the pan on a wire rack and cool until warm, about 1 hour, shore removing the springform ring and cutting and serving the quiche.

Serve warm or at room temperature.

### **Spin**

**Lorraine with Spinach, Sun-Dried Tomato, and Peas:** add the following to the cooked bacon and onions: 1 cup cooked, drained, chopped spinach; 1/3 cup minced sun-dried tomatoes; and ¼ to ½ cup thawed petite peas. Bake about 90 minutes.

### **Justina's Version**

I adapted the recipe for mini-quiches, made in a 12-count muffin tin. This required a bit of re-calculation, since a springform pan contains much more filling than a 9 pie pan or a 12-count muffin tin," said Justina.

I reduced everything by ½ to 1/3, except for the cheese and bacon (and I used regular bacon), and it resulted in a rich and puffy mini quiche. So, one cup of milk, one cup of cream, and five eggs. I also did not add the granulated garlic or onion as I did not want to make it over-savory.

I used my go-to crust recipe of equal parts flour (ounces) to butter (tablespoons); for the 12-count muffin tin, that meant nine tablespoons of butter cut into nine ounces of flour (measured on a kitchen scale), moistened with around ¼ cup milk to get to a good rolling consistency.