

QUICHE LORRAINE

Pate brisee:

1 $\frac{3}{4}$ cups all-purpose unbleached flour
1 tsp. salt
1 $\frac{1}{4}$ sticks (5 ounces) chilled butter
2 Tb (1 ounce) chilled lard or shortening
1/3 to $\frac{1}{2}$ cup ice water

Using the regular blade in a food processor, put in the flour and salt. Rapidly cut butter and shortening into $\frac{1}{2}$ inch bits and drop into machine. Turn on for a few seconds. Stop. Add all but 2 tablespoons of the $\frac{1}{2}$ cup of ice water and turn on machine in 2 to 3 second bursts, the dough has just begun to mass on the blade, and the pastry is done.

Turn it out onto your work surface and with the heel of your hand (not the palm); rapidly and roughly smear it 6 to 8 inches out in front of you, by 3-spoonful bits – a lump the size of a small egg – to make the final blending of butter into the dough.

If pastry seems dry, you can sprinkle on droplets of water as you smear – it should be malleable, but not damp and sticky. Form into a cake 5 inches in diameter, flour lightly, wrap in plastic and a plastic bag and chill for at least 2 hours before using.

Preheat oven to 450 degrees. Roll out the chilled dough to $\frac{3}{16}$ inch thick and 2 inches larger than the mold. Place dough on mold and form around edges and bottom. Roll pin over top of mold. Trim off excess dough all around. Push up a $\frac{1}{8}$ inch ridge of dough all around rim. Prick bottom of pastry with a fork. Refrigerate $\frac{1}{2}$ hour.

Butter a large sheet of light weight aluminum foil and set buttered side down in chilled pastry shell. Fill with dried beans. Bake for 7 to 8 minutes. Let cool for 10 minutes.

6 thick slices bacon, cooked and crisp
2 large eggs
2 large egg yolks
1 cup whole milk
1 cup heavy cream
1/2 tsp salt
1/2 teaspoon ground white pepper
pinch fresh grated nutmeg
4 ounces Gruyere cheese, grated (1/2 cup)

Preheat oven to 375 degrees with rack in upper-middle level. Crumble $\frac{1}{2}$ the bacon in the bottom of each shell. Beat up the filling. Fill each shell up to $\frac{1}{4}$ inch from rim. Drop $\frac{1}{4}$ inch butter bits onto the top of each dividing the butter evenly.

Place molds on baking sheet and place into heated oven. Bake until it has risen completely and the top is nicely browned – 35 to 40 minutes.