

Quiche Lorraine with Reypenaer VSOP

A delicious quiche, hot or cold, is always a welcome addition to a brunch or as a lunch dish or light meal with a fresh salad. The filling in this basic recipe, besides the Reypenaer VSOP, has bacon lardons and steamed leeks. The variations are of course limitless.

For example, what about steamed cubes of courgette, toasted pine nuts, sun-dried tomatoes or tasty flavourings such as pesto or Provençal herbs.

Ingredients for 1 large quiche approx. 25 cm in diameter:

- 200 g flour,
- 100 g butter,
- 5 g salt,
- 5 tbs water.

Ingredients for the filling:

- 150 g smoked bacon lardons,
- 4 eggs,
- 150 g grated Reypenaer VSOP,
- 2 dl sour cream,
- 2 leeks,
- butter,
- 15 thin slices Reypenaer (1 year old),
- 1 beaten egg yolk.

For the pastry case, mix the flour, softened butter, salt and water in the food processor using a dough hook until a soft dough is formed. Wrap the pastry in clingfilm and leave to chill in the fridge for at least 2 hours. Take the pastry out of the fridge and let it return to room temperature.

Roll out the pastry on a floured surface using a rolling pin and line a springform tin or greased quiche dish with the pastry. Prick the surface all over with a fork, place a sheet of baking paper over the pastry and fill with baking beans. Place the quiche dish in a preheated oven at 165°C and bake blind for 10 minutes. Then remove the baking beans and baking paper.

To prepare the filling, wash the leeks thoroughly, cut them into rough chunks and then steam them briefly with the water still clinging to them, together with a large knob of butter.

Season with freshly ground pepper and salt and drain well in a colander. Blanch the bacon lardons in boiling water and drain well. Beat the eggs with the sour cream and mix in the cooled bacon lardons and grated cheese. Season well with freshly ground pepper and salt, with a little grated nutmeg if desired. Spoon the drained leeks into the mixture and fill the pastry case.

Press down evenly and lay on top the thinly sliced Reypenaer. Brush lightly with the beaten egg yolk, and bake in a preheated oven for about 30 minutes at 180°C. The quiche is cooked when it is nice and golden brown and a skewer when inserted in the middle comes out clean.

