



Mini Quiche Lorraine

This classic quiche, named for the region in France, is filled with cheese and bacon. Perfect for appetizers or brunch! See the [step-by-step](#) for making mini-quiche. Made with Pamela's [All-Purpose Flour Artisan Blend](#).

Ingredients

Crust

- 8 TBSP shortening, cold
- 8 TBSP butter, cold and cubed
- 1/3 cup + 1 TBSP cold water if necessary
- 3 cups [All-Purpose Flour Artisan Blend](#) (430 gr.)
- 1 tsp salt

Filling

- 3 eggs
- 1 1/2 cup cream, half & half, or milk
- 3/4 tsp salt
- 1/4 tsp pepper
- pinch of nutmeg
- pinch of cayenne
- 3/4 tsp chives, finely chopped
- 1/4 cup finely chopped crispy bacon, about 2 pieces
- 1/4 cup onion, finely chopped and slowly cooked
- 1/4 cup + 2 TBSP Swiss cheese, finely grated

Directions

CRUST:

Mix flour and salt in the bowl of stand mixer or food processor bowl. Add cold butter and shortening and mix until dough looks like peas in the flour. Add 1/3 cup water; mix until it comes together. If dough is too dry, add additional a tablespoon of water, 1 tsp at a time. Dough will come together.

Divide dough into 2 pieces: flatten and roll into a 5-inch square (a dough scraper or ruler will help form straight edges). Wrap second piece and keep cool while working with first half. With a knife, cut 5 equal strips of dough, quarter turn and cut 5 more strips. You will end up with 25 square plugs of dough.

Spray 24 cups in mini muffin pans well and fill with plugs (you will have one left over for filling in thin spots if necessary). Using a tamper, muddler or the flat round end of a tool, dip end in Pamela's All-Purpose Flour, then press and wiggle and/or twist, and the dough will come up around the tool. Be gentle when doing this, you want the dough cup to stay whole and have a

solid bottom. Repeat with all the dough. Cool in refrigerator to set up while repeating the process with the other half of dough.

The entire muffin pan with the dough cups may be wrapped and refrigerated until ready to use, and can be made days ahead.

FILLING:

Mix together eggs, cream, salt, pepper, pinch of nutmeg and cayenne. Set aside or refrigerate until ready to use (this filling can be the base for any other type of quiche you would want to make).

Save a few chives to place on tops. Mix quiche liquid with the finely chopped bacon, onions, cheese and chives. Fill unbaked cups with 1 TBSP filling. Sprinkle a few chives over the tops.

Bake in the lower third of a preheated 375° oven for 20 to 25 minutes. Mini Quiche will be puffed up and golden colored.

Cool on a wire rack before removing from pan; use a sharp knife to loosen quiche around the edges.

© Pamela's Products, Inc.