



Apple Smoked Bacon and Gruyere Quiche

Makes 4 individual quiches

INGREDIENTS:

1 sheet puff pastry dough
dried beans
2 medium leek whites, sliced and melted
8 oz apple smoked bacon lardons
4 oz grated gruyere cheese
Egg mixture

For the egg mixture, whisk together:

4 whole eggs
2 cups heavy cream
Salt and white pepper, to taste

DIRECTIONS:

Cut out puff pastry rounds to fit 4 small baking tins. Bake at 350° with beans inside the shells for 8-10 minutes. Remove beans and add melted leeks, bacon lardons and grated gruyere cheese. Fill to the top with egg mixture and continue to bake at 350° for 12-14 minutes until egg mixture is firm.

Recipe provided by
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