

FRENCH QUICHE LORRAINE

INGREDIENTS:

- 1 pie crust (frozen or 1/2 recipe for double crust)
- 1/2 lb bacon, chopped
- 1/2 yellow onion, diced
- 1 cup shredded cheese (e.g., sharp white cheddar or gruyere)
- 1 3/4 cup half and half
- 4 large eggs
- 1/2 tsp kosher salt
- 1/4 tsp fresh ground black pepper
- 1/4 tsp paprika
- 1 pinch ground nutmeg



FRENCH QUICHE LORRAINE



INSTRUCTIONS:

1. Prepare and chill homemade or use store-bought pie crust.
2. Roll out 1 pie crust to 12" and transfer to tart pan. Press into the pan and freeze for 30 minutes.
3. Preheat oven to 350°F.
4. Pre-bake crust by poking the bottom with a fork and lining with parchment paper or foil.
5. If using a tart pan with removable bottom, place on a baking sheet, fill with pie weights, and bake for 35–40 minutes until golden.
6. Remove weights and brush inside with whisked egg white.
7. Cook bacon until crisp, then remove and cook onions in the bacon fat until golden.
8. In a large bowl, whisk 4 eggs, half and half, salt, pepper, paprika, and nutmeg.
9. Stir in cheese, bacon, and onions. Pour filling into prebaked crust.
10. Bake at 350°F for about 50 minutes until set and slightly jiggly in the center.
11. Cool slightly before serving and garnish with parsley if desired.

SALAD NICOISE

INGREDIENTS:

- 1 pound red-skinned tiny potatoes
- 1 Tbsp salt
- 10 ounces haricots verts or thin green beans, trimmed
- 4 large eggs
- 10 cherry tomatoes or small cocktail tomatoes, halved or quartered
- 1 head Boston lettuce, leaves separated
- 2 5 1/2-ounce cans Italian or Spanish tuna packed in olive oil, drained- or fresh tuna seared, or smoked trout
- 1/2 cup nicoise olives

DRESSING

- 1/4 cup white wine vinegar
- 1/2 shallot, minced (about 2 tablespoons)
- 2 tablespoons dijon mustard
- 1 tablespoon chopped fresh thyme
- Freshly ground pepper & salt
- 3/4 cup extra-virgin olive oil



SALAD NICOISE



INSTRUCTIONS:

1. Cook potatoes in salted water until fork-tender, then cool.
2. Blanch haricots verts in boiling salted water, then cool in ice water.
3. cook eggs for 10 minutes- cool, and peel under cold water.
4. Make the dressing: Whisk vinegar, shallot, mustard, thyme, salt, and pepper. Slowly whisk in olive oil.
5. Season tomatoes. Toss potatoes with some dressing.
6. Quarter eggs. Arrange lettuce, potatoes, haricots verts, radishes, eggs, and tuna on plates.
7. Add tomatoes, drizzle with dressing, and top with olives.



FRANCE

Once you cook the recipes,
place your stamp in your
passport

Shopping list: FRANCE

COLD:

- 8 large eggs
- 1 pie crust
- 1/2 lb bacon, chopped
- 1 cup shredded cheese
- 1 3/4 cup half and half

MISC

- salt and pepper
- 1/4 tsp fresh ground black pepper
- 1/4 tsp paprika
- 1 pinch ground nutmeg
- 2x 5 1/2-ounce cans Italian or Spanish tuna packed in olive oil- or fresh tuna seared, or smoked trout
- 1/2 cup nicoise olives
- 1/4 cup white wine or red wine vinegar
- 2 tablespoons dijon mustard
- 3/4 cup extra-virgin olive oil

PRODUCE

- 1 pound red-skinned tiny potatoes
- 10 ounces haricots verts or thin green beans, trimmed
- 1/2 yellow onion, diced
- 10 cherry tomatoes or small cocktail tomatoes, halved or quartered
- 1 head Boston lettuce, leaves separated
- 1/2 shallot, minced (about 2 tablespoons)
- 1 tablespoon chopped fresh thyme