

Bacon & Spinach Quiche

This bacon & spinach quiche is so easy and perfect for breakfast or brunch! The crème fraîche is a game-changer in this recipe, adding a nice richness. Pair it with Lolati Rosé of Grenache.



Ingredients

- 1 Pillsbury tart dough
- 5 large eggs
- 1/4 cup all-purpose flour
- 1 cup crème fraîche
- 1 cup whole milk
- 1 tsp salt
- 1/2 tsp black pepper, ground
- 1 tbsp fresh thyme, finely chopped
- 1 cup grated sharp cheese, such as gruyère or cheddar
- 1 cup fresh spinach
- Few strips of cooked bacon, chopped

Procedure

Step 1

Cook the tart dough according to the package and cool completely. Preheat oven to 375° F. Place one egg and the flour in a large bowl and whisk with a paddle attachment on high speed or by hand until smooth. Mix or whisk in the remaining 4 eggs until blended.

Step 2

In a medium bowl, whisk the crème fraîche until it is perfectly smooth and then whisk in the milk. Pour the egg mixture through a fine-mesh sieve held over the milk mixture. Whisk in the salt, pepper, and thyme. Mix in the cheese, spinach, and bacon.

Step 3

Pour the egg mixture into the pie shell. Place in the oven and bake for 10 minutes. Reduce oven temperature to 325° F and bake until the filling is just set, about 30 minutes longer. The center of the quiche should feel slightly firm, not liquidy when touched. Let cool for 20 minutes before cutting and serving. Store tightly wrapped in the refrigerator for up to 4 days. Serve cold, at room temperature, or reheated.