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Quiche with Beurre d'Isigny PDO, Bacon and Cheddar Cheese













by **Chef Francois Mermilliod**

Serves: 4 or 6

Preparation time: 15 minutes

Cooking time: 40 minutes

INGREDIENTS

20ml	Terra Di Bari extra virgin olive oil	 PDO	Italy	
125g	Beurre d'Isigny	 PDO	France	
120g+180g	Eggs	 Organic	Denmark	
350g	Whole milk	 Organic	Netherlands	
250g	Streaky bacon		Netherlands	
150g	Cheddar		Ireland	
250g	Wholemeal wheat flour		Germany	
10g	Sea salt flakes		Cyprus	



Chef François Mermilliod settled in Singapore 24 years ago and worked as a chef in various fine restaurants. Since 2015, he has the pleasure to welcome people in his own restaurant called Bar A Thym, while conducting culinary training in different schools.

DIRECTIONS

PREPARATION

- 01 Mix wholemeal wheat flour and soft Beurre d'Isigny together, add 2 egg yolks and sea salt flakes.
- 02 Roll the dough into a mould. Blank bake in oven (180°C) for 12 mins.
- 03 Mix the eggs with the milk, season.
- 04 Panfried the streaky bacon until crispy.
- 05 Add the streaky bacon and cheddar into the quiche, cover with the whole milk mixture and bake at 200°C for 20 mins.
- 05 Allow to rest before cutting.

ASSEMBLY

- 01 Slice and serve the quiche.

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