

TASTY RECIPE

Juraflore

Juraflore Quiche



*Comme
Juraflore*

www.juraflore.com

Juraflore Quiche

Ingredients (serves 4)

- 1 roll of puff pastry
- 3 eggs
- 150g smoked bacon
- 200g whipping cream
- 100 g milk
- Salt and pepper
- 150 g Juraflore Comté cheese matured for 18 months

Preparation

- 1 Press the puff pastry into a pie dish and prick it with a fork to prevent it from swelling during cooking.
- 2 Dice the bacon and brown it in a pan. Then arrange the bacon on the pie bases.
- 3 Whisk the eggs in a bowl with the cream and milk. Add salt and pepper. Add half of the grated Comté cheese.
- 4 Pour over the bacon and sprinkle with the remaining grated Comté cheese.
- 5 Bake at 180 °C for about 30 minutes until the Juraflore quiche is golden brown on top.



Preparation time: 20 min

Cooking time: 30 min



A tip from the cheese maker

For the best flavour, choose a roast-flavoured Juraflore Comté cheese matured for 18 months to enhance the taste of your dish.



A tip from the wine waiter

*To highlight the fruity tang of the Juraflore Comté cheese and the smoked bacon, go for a Savagnin Côtes du Jura (Controlled Designation of Origin).
Serve at 13 °C*



All our recipes are at
www.juraflore.com

Visit the **Juraflore** Fort des Rousses Comté cheese cellars
For bookings: 03 84 60 02 55 - www.fortdesrousses.com