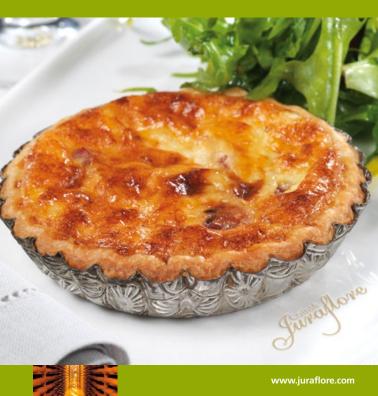
TASTY RECIPE

Jurallore

Juraflore Quiche



TASTY RECIPE

Juraflore Quiche

Ingredients (serves 4)

1 roll of puff pastry 3 eggs 150a smoked bacon 200g whipping cream 100 g milk Salt and pepper 150 a 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 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 roastflavoured Juraflore Comté cheese matured for 18 months to enhance the taste of vour 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: 0384600255 - www.fortdesrousses.com