

Revisited Quiche Lorraine, parmesan crumble, diced maple glazed ham, bacon foam |

Recipe for 4 portions

Description

A French classic, revisited by altering the techniques used and textures in the final dish!

Note

You can also garnish with a nice crispy slice of bacon on the side or on top of your dish.

Ingredients

Parmesan dough

- 60 Gr Softened butter
- 2 Gr Salt
- 0.50 Unit(s) Egg
- 30 Gr Grated parmesan
- 15 Ml Warm water
- 125 Gr Flour
- Butter
- Salt and pepper
- Vegetable oil

Bacon foam

- 50 Gr Bacon
- 60 Gr Button mushrooms
- 2 Sprig(s) Thyme
- 125 Ml 35% whipping cream
- 125 Ml Milk
- 1 Pinch(es) Nutmeg
- 1 Tsp Dijon mustard
- Butter
- Salt and pepper
- Vegetable oil

Caramelized ham

- 125 Gr Ham-style smoked pork shoulder
- 4 Tbsp Maple syrup
- 8 Sprig(s) Chives
- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Parmesan dough

Make sure that the butter is soft. Place the flour on your work surface and form a well in the center. Add the salt and butter in the center and with your fingers start to combine. Once partly combined, start mixing by rubbing the mixture in between the palms of your hands. You should have a slightly yellow and flaky consistency. Form a well in the center again. Add the warm water, egg and

parmesan cheese. Mix with your fingers until you reach a doughy texture. Using the palm of your hand, knead the dough until it is nice and smooth.

Let rest in the fridge at least 2 hours before using, wrapped in plastic wrap. Roll out the dough to atleast 2mm of thickness. Place in the oven on a baking sheet and cook for roughly 15 minutes.

Make sure you have a nice golden coloration. Once cooled, break it apart. These pieces will serve as your base for the quiche Lorraine.

Bacon foam

Cut the bacon into small cubes.

In a sauce pot, cook the bacon cubes until slightly caramelized. Add the mushrooms and thyme.

Once you have a nice coloration on the mushrooms, add the milk and cream.

Bring to a boil, add the nutmeg and mustard and cook for another 5 minutes on a gently simmer.

With a hand blender, blend the mixture. Season to taste.

Pass the liquid through a fine mesh sieve and then transfer to your siphon. Close and add 2 cartridges of gas.

Set aside in a warm spot or at room temperature.

Caramelized ham

Cut the ham into nice cubes. Roughly 1 cm. Heat the maple syrup in a skillet and add the ham.

Simmer for 5 minutes. Set aside.

Finely slice the chives and then add them to the ham just before serving.

Plating

In a bowl or nice glass, place the broken dough pieces at the bottom. Top with the ham and just before serving, garnish with the bacon foam. Decorate with chives!

Bon appétit!