



Quiche Lorraine Assembly & Baking

Prep/Production Recipe Development

Scale to	2	Lbs.
Number of Pies - Pie Crust 9 Inch	1	2 Pound Yield = One Pie 9"

Ingredients	Ounces	Pounds	Grams	% of Yield
Custard Batter	24.00	1.50	680.64	75.00%
Quiche Lorraine Filling	8.00	0.50	226.88	25.00%
Total	32.00	2.0	907.5	100%

Procedure:

1. Pre-heat convection oven to 400°F.
2. Add the quiche filling into a pre-made 9" pie crust.
3. Then slowly pour the 24 oz of custard base into the pre-made deep dish 9" shell that has been filled with 8 ounce of the lorraine filling.
4. Then place the filled quiche onto a sheet pan on top of a wire rack. Line them up three to a full sheet pan and place it into the pre-heated oven at 400°F convection oven for 15 minutes to crisp up the edges of the crust.
5. After that is completed; turn the temperature down to 325°F for 25 to 30 minutes.
6. Allow the quiche to cool down to room temperature or serve as is. Allow to set for 30 minutes before serving.
7. If not being used right away let it cool completely, cover tightly, label, date and keep refrigerated.
8. Can be baked the day before. It is important to let it cool down completely and refrigerated properly before being portioned out. The portioned slices can be reheated as needed.

Critical Control Points

- Place into appropriate storage container(s)
- Cover, label, day dot, date and refrigerate
- Minimize cross contamination by cleaning and sanitizing thoroughly after handling raw PHF's.
- Hold at ambient Temperature