**Quiche Lorraine**

**Ingredients**

* 1 packaged pie crust pastry
* Nonstick spray, for greasing muffin pans
* 10 slices bacon
* 3/4 cup shredded Gruyere cheese
* 5 eggs, lightly whisked
* 1/2 cup finely chopped onion
* 1 1/2 cups whipping cream
* Kosher salt and freshly ground black pepper
* Cayenne pepper, for garnish

**Method**

Special equipment: Round cutter Mini muffin pans

1. Preheat oven to 400 degrees F.
2. Lay the pastry out on a work surface and using a round cutter, make pastry rounds about 1/2-inch larger than the mini muffin pan holes. Lightly spray the muffin pans and put a pastry round into each hole, pressing down to form a shell. Bake for 12 minutes, then let cool.
3. Cook the bacon in a large, preheated skillet over medium heat until crispy. Transfer to a paper towel lined plate, and allow to drain. Roughly chop the bacon, then set aside and let cool. In a large bowl, mix the bacon, cheese, eggs, onions and cream. Season with salt and pepper, to taste. Pour the mixture evenly into the pastry shells. Reduce the oven temperature to 325 degrees F and bake for 15 minutes. Using a small knife, lift the pastries out of the muffin tins to a serving platter.
4. Garnish each quiche with a light sprinkle of cayenne pepper and serve.

