

PASTRY

Preheat oven to 425°

Measure 1 cup flour into bowl. Make a well in center and in the well put: 1 egg yolk; 1/2 CUP BUTTER; pinch of salt and 1 TBSP water.

Mix center ingredients to a smooth paste, then quickly work in flour to make a soft dough. chill 30 minutes, then roll out thinly on floured board. line a 9 inch pie plate with the dough, trim edge and crimp. cover pastry with waxed paper, sprinkle with rice or beans and bake in the oven for 8 minutes. Discard rice or beans and paper and bake the pastry for 3 minutes longer.

FILLING

Reduce oven temperature to moderate 350°. Cook 1/2 pound bacon until golden and crisp. Drain on absorbent paper. Crumble and sprinkle into partially baked pastry shell.

Add 1/2 pound diced Gruyere Cheese. Combine 4 egg yolks, 1 cup milk, 1 cup cream, 1/4 teas salt, 1/4 teas dry mustard, and 1/8 teas freshly ground black pepper. Pour mixture into pastry shell and bake in moderate oven for 45 minutes
Serve hot or warm