

## THREE CHEESE QUICHÉ LORRAINE – WFC 2017-STRUCTURE BUILD



### Three Cheese Quiché Lorraine – WFC 2017-Structure Build

It's time to share my Bacon [World Food Championship](#) Structure Build recipe, *Three Cheese Quiché Lorraine*. I was so busy competing this year that I only had the opportunity to get one photo of my completed dish (see below). The photo above was taken of my final practice dish before competing in the [Bacon World Championships](#) on November 9, 2017.

Let me first thank my wonderful sponsor [Saucy Mama](#). Suzie Barhyte and her wonderful company allowed me the pleasure to compete on Team Saucy Mama and use their amazing products in my recipes. Also, Thank you Mary Alice and

Collette for your support and love throughout the competition.

Competing at such a large and prestigious event requires a lot of preparation and planning. One very important element in competing is adhering to the official rules. Below are a few of the details about the official rules for the opening round(s).

#### OPENING ROUND

##### STRUCTURED BUILD:

The Structured Build for the Bacon World Championship is “Quiche Lorraine.” Competitors are not required to use a specific bacon brand.

Competitors will need to bring their own bacon for this build. The Structured Build creates an even “playing field” by requiring all competitors to create the same type of dish. The competitors who set themselves apart from the field will have proven their culinary skills in creativity and execution within this structured requirement.

As defined, a Quiché Lorraine is savory open crust pie, filled with custard flavored with, but not limited to, bacon and cheese. Source: [World Food Championships](#) 2017 Competitor Packet

I love that professional chefs have to make the same

dishes as home cooks just as much as I love that I have to cook like a professional chef to bring a restaurant worthy dish to win.

Competitors are also instructed to write a brief description that best showcases our recipe for the judges. Here's mine.

*My Quiché Lorraine recipe is the perfect blend of French Gruyère, Applewood smoked cheddar, and goats milk white cheddar cheeses. The Gruyère satisfies with its traditional nutty and assertive flavors while the fruity, sweet aroma of Applewood smoked cheddar complements the hickory smoked flavors of thick cut bacon. The goats milk cheddar lends a certain and familiar tang; while a mixture of heavy cream and eggs create a creamy custard that rests atop a black and white toasted sesame seed and smoky bacon dust infused pie crust. For added depth of flavor, champagne honey mustard is infused into the filling and the crust receives a light brushing of the mustard before baking. Fresh snipped chives finish the Quiche adding color and mild onion flavor.*

Without a doubt this is the best *Quiché* I've ever made or eaten. One of my competitors, Two Smokin Guys, NY (Galuski, Dave) made a perfect rendition of *Quiché Lorraine*. WOW! I need a slice of that pie!



*Rebecka Evans Bacon World Championships 2017 First Round-Structure Build Three Cheese Quiché  
Lorraine*



Three Cheese Quiché Lorraine Saucy Mama products used: [Champagne Honey Mustard](#)



Three Cheese Quiche Lorraine

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Food and Photo by Rebecka Evans

Serves 4

Bacon World Food Championships Required Structure Build

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Prep Time

20 min

Cook Time

36 min

Prep Time

20 min

Cook Time

36 min

Ingredients

1. PREHEAT OVEN: 350 F.

#### INGREDIENTS

##### FOR THE PIE DOUGH

1. 3 CUPS FLOUR
2.  $\frac{1}{4}$  TEASPOON SEA SALT
3. 20 TABLESPOONS COLD BUTTER
4. 2 EGGS
5.  $\frac{1}{4}$  CUP BACON DUST MADE FROM PRE-PACKAGED "REAL BACON" BITES OR COOKED CHOPPED BACON
6.  $\frac{1}{2}$  CUP SAUCY MAMA CHAMPAGNE HONEY MUSTARD (TO BRUSH PIE CRUST)
7. 4 TABLESPOONS WHITE SESAME SEEDS (1  $\frac{1}{2}$  TABLESPOONS PER PIE)
8. 1  $\frac{1}{2}$  TABLESPOONS BLACK SESAME SEEDS (1/2 TABLESPOON PER PIE)

##### FOR THE FILLING

1. 1 - 4 LB PACKAGE THICK SLICED BACON (ABOUT 24 BACON SLICES), CHOPPED  $\frac{1}{2}$  INCH THICK, COOKED AND DRAINED ON PAPER TOWEL
2. 4 WHOLE LARGE EGGS
3. 4 EGG YOLKS
4. 3 CUPS HEAVY CREAM (1 CUP KROGER THICK STYLE, 2 CUPS LAND O LAKES)
5. 1 TEASPOON SALT
6.  $\frac{1}{2}$  TEASPOON WHITE PEPPER
7. 2 TABLESPOONS SAUCY MAMA CHAMPAGNE HONEY MUSTARD
8. 1 CUP APPLE SMOKED CHEDDAR CHEESE, GRATED
9. 1 CUP Gruyère CHEESE, SHREDDED
10.  $\frac{1}{2}$  CUP GOATS MILK WHITE CHEDDAR, GRATED
11. 1 TEASPOON FLOUR(TO TOSS CHEESES)
12. 4 TABLESPOONS  $\frac{1}{2}$  INCH LENGTH SNIPPED CHIVES

#### FOR THE BACON

1. 1. CHOP BACON INTO  $\frac{1}{2}$  INCH PIECES. DIVIDE IN HALF AND COOK IN 2 LARGE SKILLET UNITL JUST BROWNED. DON'T OVER COOK. DRAIN ON PAPER TOWEL UNTIL READY TO ASSEMBLE PIES.
2. 2. PLACE  $\frac{1}{4}$  CUP PRE-PACKAGED "REAL BACON" BITES INTO COFFEE GRINDER OR FOOD PROCESSOR. BLEND UNTIL FINE DUST (OR USE PREPACKAGED BACON DUST)

#### FOR THE FILLING

1. 1. IN A LARGE MIXING BOWL WHISK TOGETHER, 4 WHOLE LARGE EGGS, 4 EGG YOLKS, 1 CUP KROGER BRAND HEAVY CREAM, 2 CUPS LAND O LAKES HEAVY CREAM, (USE 3 CUPS FAVORITE BRAND HEAVY CREAM IF KROEGER IS NOT AVAILBLE) 1 SEA TEASPOON SALT,  $\frac{1}{2}$  TEASPOON WHITE PEPPER, 2 TABLESPOONS SAUCY MAMA CHAMPAGNE HONEY MUSTARD
2. 2. IN A LARGE MIXING BOWL, COMBINE 3 PRE-GRATED CHEESES TOGETHER SPRINKLE 1 TEASPOON FLOUR OVER CHEESE. TOSS TO COMBINE. THIS KEEPS CHEESE FROM STICKING TOGETHER AND MAKES FOR EASIER SPREADING OVER CRUST

#### FOR THE CRUST

1. 1. IN A SMALL FOOD PROCESSOR OR COFFEE MILE, PULSE  $\frac{1}{4}$  CUP COOKED CRUMBLED BACON UNITL IT REMESBLES FINE SAND
2. 2. IN A LARGE FOOD PROCESSOR COMBINE, 3 CUPS FLOUR,  $\frac{1}{4}$  TEASPOON SALT, 20 TABLESPOON COLD BUTTER, 2 EGGS, AND  $\frac{1}{4}$  CUP BACON DUST
3. 3. PULSE UNTIL DOUGH JUST COMES TOGETHER. DOUGH WILL BE CRUMBLY
4. 4. POUR CRUST OUT ONTO A FLOURED SURFACE AND GENTLY PRESS DOUGH INTO A BALL. CUT DOUGH INTO THIRDS. PLACE ONE DOUGH IN THE MIDDLE OF EACH 8" FLUTED TART PANS. GENTLY START PRESSING DOUGH FROM MIDDLE TO EDGES WITH FINGERS UNITL  $\frac{1}{4}$  INCH THICK.
5. 5. USING A PASTRY BRUSH, LIGHLTY BRUSH THE 3 PIE CRUSTS WITH  $\frac{1}{2}$  CUP SAUCY MAMA CHAMPAGNE HONEY MUSTARD. (ABOUT  $\frac{1}{4}$  CUP EACH SHELL) BE SURE TO BRUSH ALL THE WAY TO THE TOP FLUTED EDGES
6. 6. SPRINKLE EACH PIE EVENLY WITH SESAME SEEDS, MAKING SURE TO SPRINKLE ALL THE WAY TO THE FLUTED EDGES
7. 7. EVENLY DISTRIBUTE COOKED CRUMBLED BACON OVER THE BOTTOM OF EACH PIE SHELLS
8. 8. DISTRIBUTE MIXED SHREDDED CHEESES EVENLY OVER PIES

9. 9. POUR FILLING EQUALLY INTO PIES, LEAVING ABOUT  $\frac{1}{4}$  INCH HEAD SPACE
10. 10. SPRINKLE SNIPPED CHIVES EVENLY OVER TOP OF EACH PIE
11. 11. BAKE FOR 28-36 MINUTES OR UNTIL KNIFE INSERTED INTO MIDDLE OF PIE COMES OUT CLEAN.
12. ASSEMBLE: CUT ONE PIE INTO 6 TRIANGLE SLICES. ARRANGE ON PLATES AND GARNISH WITH FANED STRAWBERRY AND MINT SPRIGS.

#### GARNISH

1. OPTIONAL: CHIVES, CHIVE BLOSSOMS, FRESH STRAWBERRIES SLICED AND FANED OUT, MINTS SPRINGS, EDIBLE FLOWERS

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

As you can see the scores below are ridiculously close. I placed 8th in the Top Ten Round and then went on to take First Place in the Final Round winning 10,000 thousand dollars and becoming the 2017 Bacon World Champion!



## BACON WORLD CHAMPIONSHIP

Place	Competitor	Structured Build	Signature Dish	Round 1	Top 10	Final Score
1.	Team Saucy Mama-At Home with Rebecka (Evans, Rebecka)	92.375	91.625	9293.8889		93.13334
	2.farleys (Trumpold, Elizabeth )	99.625	84.7592	187592.0556		92.10836
	3.Bob's BBQ Emporium (Brumley, Robert)	95.875	8791.4375	91.4444		91.44164
	4.Culinary Assault (Coe, Stephen)	98	90.5	94.2589	4.4444	91.36664
	5.Maximum Chefort (Hurst, AJ)	93.875	9493.9375	589.3333		91.17498
	6.Blazin' Blues BBQ (Richard, Dan)	89.625	96.375	9389.4444		90.86664
	7.Two Smokin Guys,NY (Galuski, Dave)	100	94.125	97.0625	86.3889	90.65834
	8.Croix Valley Foods (Holter, Lu)	88.75	93.75	91.2587	5.5556	89.03336
	9.Lowcountry Wild Child (Kohn, Shannon)	96.25	92.375	94.3125	81.2778	86.49168
	10.Jonathan (Giovannoni, Jonathan)	92	95	93.580	1.1111	85.46666
	11.Sugarfire Smokehouse (Johnson, Mike)	95.875	86.375	91.125	-	-
	12.pitmasterIQ BBQ (Kennington, John)	89.75	92.125	90.9375	-	-
	13.Taste Of Wisconsin (Medes, Lorraine)	91.25	90.25	90.75	-	-
	14.Fork and Company (Little, Chera)	96.25	83.75	90	-	-
	15.Smokey Treats Bbq (Beranek, Matthew)	87.875	91.625	89.75	-	-
	16.Cuisine with Colleen (Curley, Colleen)	89.875	89.375	89.625	-	-
	17. Buzzcatz coffee & sweets (Hendrix, Juanita)	85.625	93.375	89.5	-	-
	18.Yard Lobster BBQ (Lampkin, Craig)	84.375	94.125	89.25	-	-
	19.Flora-Bama Ole River Grill (Gibson, Jon)	87.75	90	88.875	-	-
	20.Fivestar Nacho MKE (Gonzalez, Nichole)	87.125	90.588	8.125	-	-
	21.Culinary Cartel (Griffitt, Elisha)	84.375	92.375	88.375	-	-
	22.The Promo Addict (Bird, Russell)	92.125	84.588	3.125	-	-
	23.GastreauxNomica (Rivera, Sean)	87	88.375	87.6875	-	-
	24. Wind Creek Montgomery Casino &Hotel (Hargroves, Kelly)	90	84.875	87.4375	-	-
	25.Oink-A-Doodle-Moo 1559 (Bayless, Mark)	91.25	83.125	87.1875	-	-



26.	Bowers, Jason	83.125	90.625	86.875	-	-
27.	Sean Streete (Streete, Sean)	82.875	90.586	68.875	-	-
28.	Team Spruytte (Spruytte, Lois)	90.875	82.375	86.625	-	-
29.	STI COLLEGE – Philippines (Montejo, Rhealyn)	91.625	81.586	56.625	-	-
30.	Workaholics Services (Talley , Jeremy )	84.625	88.258	64.375	-	-
31.	My-Big-Fat-Greek-Kitchen (Geise, Andreann)	87	85.375	86.1875	-	-
32.	Spice Your Life Rub Your Meat BBQ (Hogan, Michael )	86.125	85.758	59.375	-	-
33.	Forrest Dilmore (Dilmore, Forrest)	88.625	81.875	85.25	-	-
34.	the lamb and the wolf (athanasopoulos, michael)	88.75	77.375	83.0625	-	-



*First Round Top Ten Front Left: Rebecka Evans Bacon and Kim Banick Seafood with our sponsors Saucy Mama Suzie Barhyte and Mary Alice.*



*From Left: Lynn Beamer, Rebecka Evans, Renee Robinson*

## 2017 BACON WORLD CHAMPION REBECKA EVANS



# 2017 Bacon World Champion Rebecka Evans

This Home Cook is the 2017 Bacon World Champion!!

I'm so blessed to take home top honors at the 2017 World Food Championships held in Orange Beach, Al November 8-12. I beat out professional chefs and some very seasoned home cooks with my *Dutch Crunch Baby Pancakes* and won \$10 thousand dollars in cash and prizes. Stay tuned for the Final Table, April 2018 where I will battle it out to win 100 Grand.

Thank you [Team Saucy Mama](#) for believing in me and being the best sponsor in the world!!





*Dutch Crunch Baby Winner Bacon WFC 2017*

The group, which includes one returning champion and an international professional cook team, will now battle it out for a \$100,000 prize package in the Spring of 2018 at WFC's Final Table. The winners who emerged from the main event were crowned 2017 champions in the following categories: BBQ, Bacon, Burger, Chef, Chili, Dessert, Recipe, Sandwich, Seafood and Steak. They came from all types of culinary backgrounds, proving once again that WFC's E.A.T. methodology is providing a level playing field for Food Sport enthusiasts.

The 2017 World Food Champions Include:

- Chef Tommy Shive from Memphis, Tenn., who won the World Burger Championship with a Benedict Bubba Burger on Brioche.
- Chef Acie Vincent from Oviedo, Fla., who won the World Sandwich Championship with a Smokey Lionfish Crabcake Sandwich with Bacon Tomato Jam.

- Canadian and Pro Team Cook Mike Callaghan from London, ON, who won the World Recipe Championship with a Bao Springin' Chicken Wow.
- Home Cook Rebecka Evans from Houston, Tex., who won the World Bacon Championship with Dutch Crunch Baby Pancakes.
- Home Cook Kim Banick from Salem, Ore., who won the World Seafood Championship with Alabama Crawfish Thai Bowl with Coconut Gulf Shrimp.
- Home Cook Liz Kraatz, from St. Louis, Mo., who defended her title as the World Open Chili Champion with a Creamy Ancho White Chili.
- Home Cook Ann Jones from Browns Summit, N.C., who won the World Dessert Championship with her Dutch Apple Pie with Apple Brandy Sauce.
- Chef Craig Baker from Indianapolis, Ind., who won the World Chef Championship with Berries & Cream with Candied Nuts and Strawberry Basil.
- Home Cook Lisa Gwatney of Memphis, Tenn., who won the World Steak Championship Steak Africana Oscar with Asparagus.
- Pro Cook Team Fred Robles from Weslaco, Texas, who advanced through the first Dual Duel BBQ Sanctioned Challenge at WFC to win the WFC World Barbeque Championship.

The 10 Champions will now start preparing for the dish of their lives, as they will be featured in a live-streaming, timed cooking challenge for a shot at a \$100,000 prize purse. The location for the Final Table has not yet been announced, but the date will be the weekend of April 21st/22nd. *Source: [World Food Championships](#)*

To review all the 2017 World Food Championship scores and results, visit <https://worldfoodchampionships.com/scores> or like the event's [Facebook page](#). Click [HERE](#) for more information about [World Food Championships](#).



*Interview with "Bacon Babe" Jodi Taffel*



*Celebrating with Donna Bardocz, Jodi Taffel, Renee Robinson and Sharon Sorenson*



Sharing 10 thousand dollar victory with my sweet friend Kim Banick @theprizeofcooking.com also pictured: Jonathan Giovanni Winner Canada Next Food Network Star Jr.