



recipe card



DIFFICULTY

BACON & LEEK QUICHE

ingredients

Crust (Pâte brisée)

- 250 g (2 cups) flour
- 125 g (½ cup + 1 tbsp) butter, at room temperature
- 1 tsp salt
- 1 egg yolk
- 5 ml (1 tsp) cold milk

directions

1. In a bowl, combine flour and salt.
2. Add the butter and mix with your fingers until crumbly.
3. Add the egg yolk and milk, then mix until the dough just comes together.
4. Form into a ball, flatten slightly, and let rest in the fridge for 30 minutes.
5. Roll out and place into a round glass or terracotta dish. Set aside while preparing the filling.

ingredients

Filling

- 2 eggs
- 360 ml (1½ cups) heavy cream
- 2 tsp chives
- ¼ tsp cumin
- 2 tsp salt
- 225 g (½ lb) bacon, thinly sliced
- 1 large leek, cut into thin rounds and washed well
- Butter, for cooking the leeks

directions

1. Preheat oven to 180°C (350°F).
2. In a skillet, cook the bacon until crispy. Remove and set aside.
3. In the same pan, melt butter and cook the leeks on low heat until tender.
4. In a bowl, whisk together eggs, heavy cream, chives, cumin, and salt.
5. Spread the cooked bacon and leeks evenly over the crust.
6. Pour the egg and cream mixture over top.
7. Bake for 35–45 minutes, or until the center is set and the top is lightly golden.
8. Let cool slightly before serving.