



## JERNEJ KITCHEN

# QUICHE LORRAINE WITH LEEK

*Quiche Lorraine is a delicious savory tart made with homemade brittle buttery pastry, leek, ham, cheese, and cream. It's incredibly tasty.*

SERVES	8	PEOPLE (10-INCH PAN)
PREPARATION:	25	MINUTES
REST:	45	MINUTES
BAKE:	1	HOUR
TOTAL TIME:	2	HOURS 10 MINUTES

### DOUGH

230 g (2 cups) all-purpose flour

150 g (2/3 cup) cold butter, cut into cubes

1 pinch of salt

60 ml (1/4 cup) cold water

### FILLING

200 g (7 oz) ham or bacon

1/2 leek

1 tbsp olive oil

4 eggs

160 g (2/3 cup) sour cream

250 ml (1 cup) heavy cream

1/2 tsp salt

1/4 tsp ground pepper

1/4 tsp ground nutmeg

80 g (3/4 cup) grated Gouda cheese

80 g (3/4 cup) grated Cheddar cheese

### TOOLS AND EQUIPEMENT

večja skleda

Sponsored

### MAKE THE DOUGH

Add flour to a large bowl. Add the butter cut into cubes and a pinch of salt. Rub the butter and flour together using your fingertips to get a sand-like texture. Optionally, use a food processor. Add cold water and knead into a smooth dough, but don't overwork the dough. Place the dough into a freezer bag or clingfilm wrap and refrigerate for 30 - 60 minutes.

### HAM AND LEEK

Prepare the filling. Cut the ham into small 0.5 cm or 1/4-inch cubes. Clean the leek and cut it into cubes of the same size. Add oil to a skillet and place over medium heat. Add the ham and leek and cook for 6 - 8 minutes for the leek to soften. Remove from the heat and bring to room temperature.

### EGG MIXTURE

Beat the eggs in a large bowl. Add sour cream, heavy cream, salt, pepper, and nutmeg and beat with a whisk until combined.

### PREPARE THE OVEN

Set a rack in the middle of the oven and preheat it to 200 °C or 390 °F (fan-assisted oven) or 210 °C / 410 °F (conventional oven). Prepare a 26 cm (10-inch) quiche pan.

### DOUGH

Take the dough from the fridge. Dust the working surface and roll it out into a 30 cm x 30 cm (12-inch x 12-inch) rectangle. Transfer it to the prepared quiche pan. Prick all over with a fork and cut off any excess dough. Place it in the freezer for 15 minutes.

multipraktik (poljubno)

ponev

pekač tognana 26 x 5 cm

valjar

papir za peko

metlica

#### BAKE THE DOUGH

Wrinkle the parchment paper and place it on top of the dough in the pan. Add dry beans or rice and place in the oven. Bake for 15 minutes at 200 °C or 390 °F (fan-assisted oven) or 210 °C / 410 °F. Remove the parchment paper with the beans, then bake for another 5 minutes.

#### QUICHE

Remove the baked dough from the oven. Arrange half of the ham and leek filling at the bottom. Sprinkle with a third of the grated cheese. Add half of the egg mixture. Arrange the rest of the ham and leek filling on top. Sprinkle with a third of the grated cheese. Pour in the rest of the egg mixture and sprinkle with the rest of the cheese. Place in the oven on the middle rack and bake for 35 - 40 minutes at 190 °C / 375 °F or until the quiche is golden and delicious. Shaking the quiche should still be slightly jiggly in the center.

#### SERVE

Cut the quiche into eight slices and serve with fresh seasonal salad. Optionally sprinkle with chopped chives.