

# LEEK QUICHE



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**Preparation :** 45 min - **Resting :** 1 hr 30 min - **Cooking :** 30 min - **Equipment :** quiche tin 28-30 cm

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**Ingredients :** 1 quiche

- 250 g plain flour - 130 ml water - 40 g butter - 100 ml crème fraîche - 50 ml water - 2 eggs - 50 g softened butter - 200 g chilled butter - 40 g de beurre - 40 g gruyère cheese - 2 leeks - Salt & pepper

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## TO MAKE THE PUFF PASTRY

1. Put the flour and softened butter (cut into pieces) and water in the main bowl fitted with the dough blade.
2. Process for 30 seconds or until bread crumbs are formed. With the food processor still running slowly pour in the water until the pastry forms a ball.
3. Take the pastry out of the bowl, wrap it in cling film and flatten it. Leave in the fridge for a hour.
4. Remove the cling film and place the pastry on a floured worktop. Roll out from the centre in four direction to form a cross.
5. Place the chilled butter between two sheets of cling film. Flatten to form a 2-cm thick square. Remove the clingfilm and place the butter at the centre of the cross and fold the arms of the cross in towards the centre.
6. Roll the pastry out to form a long rectangle. Fold it in thirds like a wallet.
7. Turn the pastry 90° and roll the pastry out to form a long rectangle . Fold it in thirds like a wallet.
8. Wrap the pastry in cling film and chill for 30 minutes in the fridge.

9. Repeat Steps 6, 7 and 8 twice.

10. Roll the pastry out into a circle to fit the quiche tin and leave it in a cool place for 30 minutes.

#### TO MAKE THE FILLING

1. Preheat your oven to 210 °C (gas mark 6).

2. Fit the 2-mm grater disc in the midi bowl, grate the cheese and set aside.

3. Wash the leeks. Discard the green part and cut the white part into thin slices using the 2-mm slicing disc in the midi bowl. Set aside.

4. Melt the butter in a sauté pan. Add the leeks, give them a stir, then pour in 50 ml water.

5. Soften the leeks over a low heat for 15 minutes, making sure they do not brown.

6. If necessary, add a little more water. Season with salt and pepper.

7. Prick the quiche base all over with a fork.

8. Either in the main bowl fitted with the metal blade or in the mini bowl, blend the cream, eggs, salt and pepper for 30 seconds.

9. Arrange the leeks in the pastry case. Top with the creamy egg mixture.

10. Scatter with grated cheese and bake for approx. 30 minutes.

11. Serve piping hot.

#### **Chef's tip :**

You can replace the leeks with onions, diced bacon, tomatoes, etc.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■