

# FARMHOUSE BACON & LEEK QUICHE



Moderate



75 minutes



Lunch or Dinner



06 Servings

## INGREDIENTS

1¼ cups all-purpose flour  
¼ tsp kosher salt  
½ cup unsalted butter  
¼ cup ice water

### Filling

1 tbsp butter  
2 cups sliced leeks, white and light green parts, sliced ¼ inch thick  
5 slices smoked bacon, any  
1½ cups grated cheddar cheese  
4 eggs  
1½ cups milk  
1 tsp salt  
¼ tsp black pepper  
1 tbsp chopped fresh herbs, any



## COOKING STEPS

In a large bowl, combine flour and salt. Cut in the butter with a pastry blender, a knife, your hands, or some combination thereof, until butter is in pea-size pieces.

Stir in water gradually and form a ball with your hands. If the mixture is too crumbly, add more water, one tablespoon at a time, but only enough to make the dough cohesive. Make a ball and flatten the ball into a disk, wrap in plastic wrap and refrigerate for at least 1 hour, or overnight. I like to make the dough the night before.

### Filling

Preheat the oven to 375 degrees F. Roll out the pie dough into a circle on a floured surface. Fold the dough into quarters and unfold over a 9-inch pie pan, leaving a 1 inch overhang. Trim and crimp the edges. Put the pie plate in the fridge or freezer for a few minutes to firm the dough back up.

Line the crust with parchment paper or aluminum foil and fill with pie weights or dried beans. Bake for about 15 minutes. Prick the bottom of the crust all over with a fork and return to the oven for about 8-10 minutes longer, until it starts to look dry. Set aside while you prepare the filling. Cut the bacon into small pieces and sauté over medium heat until browned and crispy, stirring frequently. Remove the bacon with a slotted spoon, leaving 1 tablespoon of grease in the pan. Add 1 tablespoon of butter to the bacon grease and melt.

Add the sliced leeks and sauté until tender and browned. Transfer the leeks to the plate with the bacon.

Meanwhile, whisk together the eggs, milk, herbs, salt and pepper.

To fill the quiche, put half the grated cheese in the bottom, then add the leeks and bacon. Sprinkle the rest of the cheese evenly over the top, and pour the egg mixture evenly over the top.

Bake for 45 minutes, or until the centre has set and the top is golden brown.