



## LEEK QUICHE

1 large onion, diced  
1 big or 2 thin leeks, in thin slices  
a garlic clove, minced  
100 g bacon, diced  
3 medium eggs  
125 ml or half a cup of cream  
(crème fraîche, or double cream)  
fresh ground pepper  
100 g grated cheese (can be a  
mix, f.e. cheddar and Gruyere)

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Fry the bacon (I don't use butter or oils as there's enough fat in the bacon itself). When brown, turn down heat and add the onion and the garlic. Sauté until transparent. Add leek rings, sauté gently until soft. In the meantime, butter a pie plate and press the puff pastry in the pan (I use 5 squares puff pastry per quiche, but this is different in each country). Prick bottom with fork at about 1 inch intervals. Divide bacon/onion/leek mixture over pastry. Sprinkle cheese over the mixture. In a bowl, mix the eggs together with the cream and the pepper — divide over the leek mixture. Place in the middle in a hot oven for 30 to 40 minutes or until nice and brown and pastry is cooked. I like to sprinkle spring onions over it if I have them around.

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