



COOKS ON MAIN

for the everyday chef

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Leek and Gruyère Quiche

makes one 9.5" quiche

Ingredients

SIMPLE CRUST:

1 cup flour
1/4 cup olive oil
1/4 tsp kosher salt
1/4 cup ice water (drop an ice cube in the water and stir until ice cold)

FILLING:

2 leeks, sliced
4 oz Gruyère
6 eggs
½ cup half'n'half
½ tsp of Dijon
kosher salt
freshly ground pepper
dash of cayenne

Directions:

1. Preheat oven to 400*. Make simple crust by mixing flour and salt in a medium sized bowl. Then add in water and olive oil. Stir to combine until loose dough ball is formed. Place dough in quiche dish, and spread out with your fingers until evenly spread across pan.
2. Pre bake crust for 10 minutes.
3. While the crust is baking, prepare the filling ingredients. Wash the leeks thoroughly, and thinly slice. Sauté the leeks over medium-high heat in butter and olive until just tender; remove from the heat. Coarsely grate the cheese.
4. Crack eggs into a bowl, whisk in the half-'n-half, Dijon, a pinch of kosher salt, and freshly ground pepper.
5. After the crust is pre-baked, remove from the oven and layer the leeks and cheese in the crust. Pour the egg mixture over the top and sprinkle with a dash of cayenne and freshly found black pepper.
6. Bake for about 30-40 minutes, or until the egg mixture is set. To test for doneness, insert a knife near the center; it should come out cleanly.
7. Cool for 5 minutes, then cut in wedges to serve. May be served hot or at room temperature.