

# Parmesan and Leek Quiche

## Ingredients

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1 1/4 c Flour  
8 T Butter (plus 1 1/2 tablespoon)  
1 t Sugar  
3/4 t Salt  
1/4 c Ice Water  
1 c Leeks (chopped)  
1 1/2 c Heavy Cream  
4 Eggs  
2 t Thyme (chopped)  
0 ds Nutmeg  
1 1/4 c Parmesan  
1/4 t Ground Black Pepper

## Instructions

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1. Add the flour, sugar, and 1/2 teaspoon salt together in a food processor and pulse 5 times. Add 8 tablespoons frozen cubed butter on top. Pulse 10 times until the butter is cut into pea sized bits.
2. Add the ice water into, the shoot 1 tablespoon at a time. Pulse 3 times after each addition. Stop adding water when the dough comes together easily and begins to form large clumps. The dough will feel moist and a little sticky, but not feel overly wet. Do not add any more water than you need to.
3. Place pie dough on a lightly floured work surface. Using floured hands, fold the dough into itself until the flour is fully incorporated into the fats. Form it into a ball. Using your hands,

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flatten into a 1-inch thick disc and wrap with plastic wrap. Refrigerate overnight.

4. Preheat the oven to 400°F. Remove the pie dough from fridge onto a lightly floured surface. Roll out to a 13-inch circle and place into your 9-inch pie pan. Crimp the edges to make it look nice. Prick the bottom and sides all over with a fork and place parchment paper on top of the crust and add pie weights. Bake on the center rack until lightly golden, 10 to 15 minutes. Turn the oven down to 325°F.

5. Melt 1 1/2 tablespoons butter in small sauté pan over medium-low heat. Add the leeks and season with a bit of salt and pepper. Cook over medium-low heat, stirring occasionally, until very soft, about 15 minutes. Do not brown. Taste and

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adjust seasoning. Set aside to cool.

6. In a medium bowl, whisk together the heavy cream, eggs, thyme, nutmeg, Parmesan cheese, 1/4 teaspoon salt and 1/4 teaspoon pepper.

7. Spread the cooked leeks over the pre-baked pie shell. Pour the egg mixture over top. Bake at 325°F for 45 to 55 minutes, or until the custard is set and puffed. The quiche will deflate as it cools. Slice into wedges and serve hot or warm.