



## Rezepte aus der Behr Küche

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### Leek quiche



**4**  
200 g flour  
100 g margarine or butter  
Salt  
1 egg  
1.5 kg leeks  
3 eggs  
1 pot of crème fraîche  
135 g grated cheese  
130 g diced bacon  
Grease for the form  
Salt, pepper  
Nutmeg

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Knead the egg, flour, salt and margarine to make a shortcrust pastry, cover and leave in the fridge to rest for 30 minutes.

Meanwhile trim the leeks, cut into rings, wash and gently steam in a pan for 10-15 minutes. Mix the eggs with the crème fraîche and half of the cheese and adequately season with salt, pepper and nutmeg. Fry the diced bacon.

Roll out the pastry and place in a greased quiche or springform baking tin (Ø 28 cm) with an edge of around 3 cm. Use a fork to prick holes in the pastry and pre-bake for around 20 minutes on the middle rack of the oven at 180°C (Gas Mark 4/350°F).

Evenly distribute the drained leeks with the ham in the tin and pour the egg, crème fraîche and cheese mixture over the top. Sprinkle with the remaining cheese and bake for about 30 minutes at 180°C (Gas Mark 4/350°F).