

LEEK AND BACON QUICHE WITH MUSTARD

(Of course, growing up the children showed a marked tendency to navigate around the leeks entirely, focusing their attention where it really mattered: the bacon.)

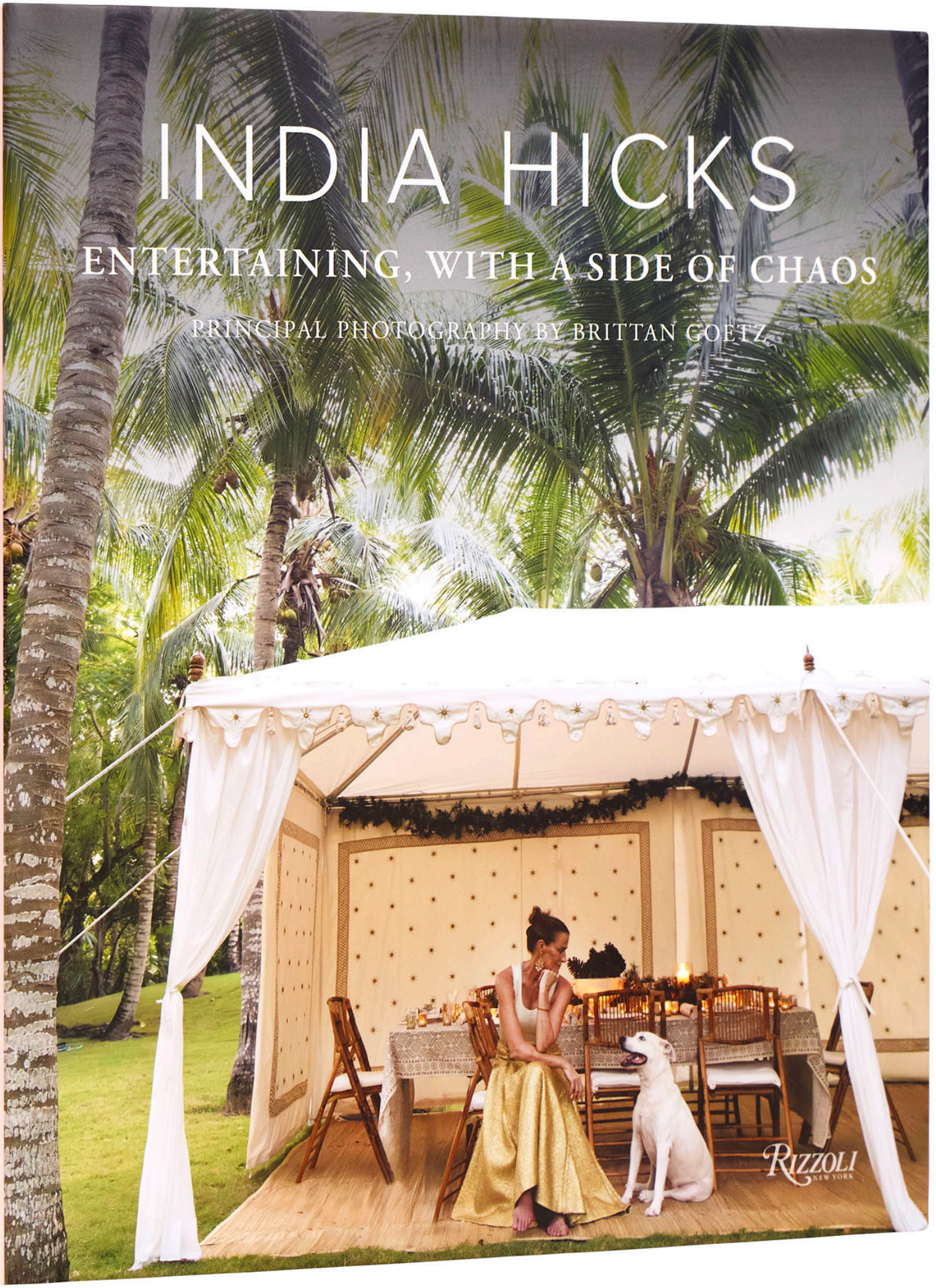
Serves 8

INGREDIENTS

Pie crust (homemade or store-bought)
1 tbsp. butter
3 large (or 5 small) leeks, white part only, washed and chopped
8 bacon slices, chopped
2 egg yolks
5 oz. heavy cream
Salt and ground black pepper
Whole grain mustard
Freshly grated parmesan cheese

DIRECTIONS

1. Roll out the pie crust and place in an 8-inch pie plate. Refrigerate for 15 minutes. This allows the pastry to relax and prevent shrinkage during cooking.
2. Preheat oven to 375°F.
3. Line the chilled crust with foil or parchment paper and fill with pie weights or dried beans. Bake the crust for 30 minutes, just until dry. Remove the foil or parchment paper and pie weights and bake the crust for 15 minutes longer, until it is dry and golden.
4. Melt the butter in a frying pan and cook the leeks until soft.
5. Remove the leeks and cook the bacon in its own fat, until it begins to brown. Drain well.
6. Mix together the egg yolks and cream. Add the leeks and bacon. Season with salt and pepper. Be careful not to over season; remember the bacon will be salty.
7. Spread a layer of mustard on the bottom of the cooked pie crust, as much as you like. (We like a nice thick layer.)
8. Pour in the filling and sprinkle with parmesan cheese.
9. Bake for about 30 minutes or until the filling is set.



ENTERTAINING, WITH A SIDE OF CHAOS BY INDIA HICKS

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