

# Bacon and leek quiche

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## **PASTRY**

- 2 cups plain flour
- 150g butter, chilled, chopped
- 1 egg yolk
  
- 40g butter
- 1 large leek, trimmed, halved, washed, thinly sliced
- 200g rindless shortcut bacon, chopped
  
- 4 tbsp chopped fresh flat-leaf parsley leaves
  
- 1/2 cup grated Devondale Tasty Cheese Block (250g)
  
- 8 eggs
  
- 1 cup milk

- Preheat oven to 180°C/160°C fan-forced. Grease a 3cm deep, 20cm round (base) glass or ceramic pie dish or muffin tins.

- **Step 1**

Combine flour and butter in a food processor. Process until mixture resembles fine breadcrumbs. Add 2 tablespoons of chilled water and the egg yolk. Process until dough just comes together. Turn pastry onto a lightly floured surface. Knead until just smooth. Shape into a disc. Wrap in plastic wrap. Refrigerate for 30 minutes.

- **Step 2**

To make the filling, melt the butter in a frying pan, then add the leek and bacon. Cook, stirring occasionally, for 10 to 12 minutes or until the leek is soft. Remove from heat and stir in the parsley. Cool.

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- **Step 3**

Roll out pastry between 2 sheets of baking paper to form a 30cm circle. Line base and side of prepared dish with pastry, trimming excess. Place the dish on a baking tray. Line the pastry case with baking paper. Fill with uncooked rice or ceramic pie weights. Bake for 10 minutes. Remove baking paper and rice or weights. Bake for 10 minutes or until the pastry is golden brown. Cool for 5 minutes.

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- **Step 4**

Spoon leek mixture into pastry case. Top with cheese. Whisk eggs and milk together in a jug. Season with salt and pepper. Pour over the leek mixture. Bake for 30 minutes or until top is golden brown.

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