

Leek Quiche

Classic French Leek Quiche with creamy custard filling and buttery crust. Perfect for brunch or dinner with step-by-step instructions.

20 min

PREP

50 min

COOK

1h 10min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Leek Quiche

Ingredients

- 1 pie crust
- 3 leek
- 2 tbsp butter
- 4 egg
- 1 cup heavy cream
- 1 cup gruyere cheese
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp nutmeg
- 1 tbsp parsley

Instructions

- 1 Prepare the oven and crust**

Preheat oven to 375°F (190°C). Roll out the pie crust and press it into a 9-inch quiche pan, trimming excess dough and crimping the edges.
- 2** Prick the bottom of the crust all over with a fork. Line with parchment paper and fill with pie weights or dried beans.
- 3** Blind bake for 10 minutes, then remove weights and parchment and bake 5 minutes more until crust is set but not browned. Remove from oven and set aside.
- 4 Prepare the leeks**

Clean the 3 leeks by removing dark green tops and root ends, then slice the white and light green parts into 1/4-inch rounds. Rinse thoroughly in cold water to remove all dirt and sand.
- 5** Heat 2 tablespoons butter in a large skillet over medium heat. Add the sliced leeks and cook for 7-8 minutes, stirring occasionally, until soft and translucent. Season with 1 teaspoon salt and remove from heat.
- 6 Make the custard mixture**

In a large bowl, whisk the 4 eggs until well combined. Gradually whisk in 1 cup heavy cream until smooth.
- 7** Season the custard with 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon nutmeg. Stir in the cooled sautéed leeks and 1 tablespoon grated cheese.

8 Assemble and bake

Pour the leek and custard mixture into the pre-baked crust, spreading evenly.

9 Place the quiche on a baking sheet and bake for 35-40 minutes, until the center is just set and the top is lightly golden. A knife inserted near the center should come out clean.

10 Cool and serve

Cool on a wire rack for 10-15 minutes before slicing. Serve warm or at room temperature.

Tips

Perfect Leek Preparation: Clean leeks by slicing them first, then soaking in cold water. Lift the leeks out rather than draining to leave dirt and sand behind in the bowl.

Blind Baking Success: Prick the crust with a fork before blind baking, use parchment paper and pie weights, and bake until the edges are set but not browned before removing weights.

Moisture Control: Sauté leeks until all visible moisture has evaporated. This prevents a watery quiche and ensures the custard sets properly.

Temperature Testing: The quiche is done when a knife inserted near the center comes out clean and the center barely jiggles when gently shaken.

Cheese Distribution: Add half the cheese to the custard mixture and sprinkle the remaining half on top for even distribution and a beautiful golden surface.

Make-Ahead Strategy: Prepare the quiche completely, cool to room temperature, then refrigerate overnight. Reheat at 325°F for 15-20 minutes before serving.

Herb Enhancement: Add fresh herbs like thyme or chives in the last few minutes of sautéing the leeks to preserve their bright flavor and color.

Crust Protection: If the crust edges brown too quickly during baking, cover them with strips of aluminum foil to prevent over-browning while the filling finishes cooking.