



## COOKING WITH SAFTA

### CATEGORY

Pies

### LEAK & MUSHROOM QUICHE

#### INGREDIENTS

**Pastry (Crust):** 200gr. flour about 1 2/3 cups, 100 gr. butter, pinch of salt, 1 egg, 2 tbs water. **Filling:** 1 Leek, 250 gr. Mushroom, Salt, Pepper and Thyme. 1 egg, 1 cup of cream, ½ cup of grated cheese

#### PREPARATION

**Crust:** In a mixing bowl, place the flour and salt. Cut the butter into small cubes and add to the flour. With your hands message the flour with the butter until it becomes one. Make a well in the centre. Whisk the egg and the water together and pour it in the well. From the side of the bowl cover the egg mixture with the flour and work it up until it becomes a dough. Make a round disk (like a large hockey puck) cover it with saran wrap and put it in the fridge for at least half an hour (the dough can stay in the fridge up to 24 hrs.)



**Filling:** wash the leek very well, use mainly the white part. Slice lengthwise and across thin slices. In a frying pan, Sautee the leaks with oil and butter till they are softened. Chop the mushrooms roughly and add to the leaks. Continue sautéing until the mushrooms are brown and let it cool (important). Remove the dough from the fridge. With a rolling pin start rolling from the centre out to create a round surface to match the size of the pie plate. Place the dough inside the plate. With your hands press it down so that it covers the bottom and the sides of the plate very well. With 2 fingers go around the plate and pinch the dough at the rim of the plate. Take half of the grated cheese and sprinkle it at the bottom of the crust. Pour the cooled leek and mushroom mix on top. Whisk the 2 eggs with the cream and pour over the mixture. Sprinkle on top the rest of the cheese.

Pre-heat the oven to 350 degrees and bake for one hour. **BON APPETITE!**

#### SAFTA'S SECRETS

This pie crust can be filled with other filling e.g., sauteed broccoli and cheese, sundried tomatoes, and goat cheese. It can also be used for sweet pies if you add 2 tablespoons of sugar to the ingredients of the dough.