

# Ham and Leek Quiche

**Preparation Time:** 40 min

**Cooking Time:** 30 min

**Servings:** 4

## Ingredients

- 1¼cup Chestnut flour
- ½tsp Salt
- 120g Ghee, cut into small pieces
- 3 tbs Water, if needed
- 2 tbs Extra virgin olive oil
- 175g Leg ham
- 1 Leek, white part only, thinly sliced
- 5 Eggs, lightly beaten
- 2tbsp Snipped chives or chopped oregano



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## Method

Sift the flour and salt into a large bowl. Rub in the ghee until fine crumbs form. Form together into a ball. Use a little of the water if necessary for the dough to hold together. If it is too wet and sticky then add a little more flour.

Place the ball onto a floured (using chestnut flour) dinner plate and flatten into a disk. Refrigerate for 15 minutes.

Place a sheet of plastic wrap on your kitchen bench top. Sprinkle with chestnut flour. Take the dough out of the fridge and place in the centre of the floured plastic wrap. Flour the top of the dough, and then place another sheet of plastic wrap on top. Roll out the dough between the plastic wrap until it is large enough to line a 20cm diameter loose-bottomed flan tin. You may need to add more flour to stop the dough from sticking.

Line the tin with the dough. Trim the edges and place the tin in the fridge for another 15 minutes.

Preheat the oven to 180C. Place a sheet of aluminium foil over the dough in the flan tin. Fill the tin with baking beads, rice or dried beans. Bake in the oven for 10 minutes. Remove the foil and the beads/rice/beans and bake for a further 5 minutes until golden.

While you are blind-baking the pastry prepare the filling. Heat the olive oil in a frypan. Add the ham and leek and fry for 5 minutes or until the leek has softened and the ham is starting to colour. Season to taste. Whisk together the eggs and chives/oregano and add the leek mixture.

Pour the egg mixture into the blind baked pastry shell. Cover the rim of the tin with scrunched aluminium foil to stop the edges of the pastry for burning and bake for 15 minutes or until cooked through.