

## STEAMED LEEK AND PANCETTA QUICHE

### EQUIPMENT

CHEFS KNIFE, MIXING BOWLS, MUFFIN MOULD, PERFORATED TRAY, PASTRY BRUSH, WHISK, CLING FILM.

### INGREDIENTS

3 SHEETS FILO PASTRY, 1 LEEK, 4 SLICES PANCETTA, 3 WHOLE EGGS, 100GM THICKENED CREAM,  
3 SPRIGS PARSLEY, 100GM RICOTTA CHEESE, 100GM BUTTER, SALT FLAKES

### METHOD

PLACE THE BUTTER IN A SMALL MIXING BOWL AND COVER THE BOWL WITH CLING FILM. PLACE THE BOWL IN A PRE-HEATED OVEN STEAM SETTING 100°C FOR 5 MINUTES UNTIL MELTED.

FINELY DICE THE WHITE SECTION OF THE LEEK AND PLACE IT ON A PERFORATED TRAY AND INTO THE OVEN STEAM SETTING 100°C FOR 6 MINUTES.

DICE THE PANCETTA AND FINELY CHOP THE PARSLEY AND SET ASIDE.

CRACK THE EGGS INTO A SMALL MIXING BOWL AND ADD THE CREAM AND SEASONING AND WHISK UNTIL WELL COMBINED, ADD THE PARSLEY TO THE EGG MIX AND WHISK AGAIN.

REMOVE THE LEEK AND BUTTER FROM THE OVEN AND SET ASIDE.

LAY OUT 1 SHEET OF FILO PASTRY AND CUT IT INTO 6 SQUARES. BRUSH EACH SQUARE WITH BUTTER AND PLACE 3 SQUARES ON TOP OF EACH OTHER SLIGHTLY ASKEW. REPEAT WITH THE REMAINING FILO SHEETS.

PUSH EACH FILO SQUARE INTO A MUFFIN MOULD CREATING A PASTRY CASE.

MIX THE PANCETTA AND LEEK TOGETHER AND SPOON THE LEEK MIX INTO THE PASTRY CASES. POUR THE EGG MIX INTO THE PASTRY SHELLS AND TOP WITH A LITTLE CRUMBLE RICOTTA CHEESE.

PLACE THE MUFFIN TRAY INTO A PRE-HEATED OVEN COMBI SETTING 170°C FOR 15-18 MINUTES.

ONCE COOKED REMOVE THE TRAY FROM THE OVEN AND REMOVE THE QUICHES FROM THE MOULD AND SERVE WITH A CRISP GREEN SALAD.

### HINTS & TIPS

- FILO PASTRY MAKES AN EXCELLENT QUICHE BASE AND IS EASY TO PREPARE AND COOK.

- FILO PASTRY CAN DRY OUT AND FLAKE QUICKLY. KEEP THE PASTRY UNDER A DAMP TEA TOWEL TO PREVENT IT FROM DRYING OUT.