

Leek, Prosciutto and Smoked Gruyere Cheese Quiche Tart

If you take the time to make your own crust this quiche will taste much better! You will also be very proud that you made it yourself! If you're not up to the challenge and are low on time you can purchase ready-made pastry dough or prepared pie crust. The filling for this quiche is full of flavor with a light and creamy center. It's perfect for an afternoon brunch.

Ingredients

Crust

2 cups all purpose flour
½ teaspoon salt
10 tablespoons chilled unsalted butter, cut into ½ inch pieces
1 egg, lightly beaten
4 tablespoons ice water, plus additional if needed

Filling

1 ½ cups leeks, white and light green parts only, thoroughly cleaned and thinly sliced (about 1-2 leeks)
1 tablespoon unsalted butter
1 ½ cups shredded smoked gruyere cheese
1/3 cup prosciutto, diced
4 large eggs
1 ½ cups heavy whipping cream
1/8 teaspoon salt
¼ teaspoon black pepper
1/8 teaspoon freshly grated nutmeg

Special equipment: 11-inch tart pan with removable bottom

Preparation

Blend flour and salt in a food processor. Add butter, using on/off turns, process until mixture resembles a coarse meal. Add egg and 4 tablespoons ice water and mix until dough begins to form. Add additional tablespoon of ice water if needed. Gather dough into a ball; flatten into a patty then wrap in plastic and chill until the dough is firm enough to roll out, about 30 minutes. Roll out dough with rolling pin on floured surface to about 14-inch round. Carefully transfer to an 11-inch-diameter tart pan with removable bottom. Trim dough overhang to 1 inch. Fold overhang in and press, forming high standing sides. Press down standing sides with backside of a fork to create indentations all around. Pierce crust all over with the bottom of a fork. Freeze crust for 30 minutes. (Crust can be made one day ahead. Cover with foil and keep frozen.)

Position rack in center and upper thirds of oven and preheat to 400 degrees. Place tart pan into larger baking pan for easier handle. Bake crust until lightly golden, piercing with fork if crust bubbles, about 15 minutes. Remove crust from oven and reduce temperature to 375 degrees.

Heat 1 tablespoon butter in a medium skillet over medium-high heat; add leeks and sauté until softened, about 5 minutes. Remove from heat and set aside. In a medium bowl, whisk eggs and heavy whipping cream. Add shredded cheese, salt, pepper, and nutmeg and mix thoroughly. Spread leeks, then diced prosciutto evenly over crust. Pour egg mixture into crust.

Bake in the center of the oven until filling is slightly puffed, about 30 minutes. Turn on the broiler and move quiche to upper rack, broil until top is slightly golden, about 1-2 minutes. Remove from oven and let it stand for 10 minutes. Slice into wedges.

Serves 4-6

*If you prefer a vegetarian quiche you can substitute the prosciutto with asparagus. Lightly blanch twelve 4-inch thin asparagus spears and lay them on top of the leeks with tips facing the center. Follow the same procedure with the egg mixture adding additional 1/8 teaspoon salt.