



# Winter Quiche with Leeks and Brie

**PAPER & FOOD SERVICE, INC.**

**Ingredients** **Yield: 1 Quiche or 4 Servings**

- 1/2 c. Flour, AP
- 1 Tlb. Vegetable shortening, cold
- 1/4 c. Ice water
- 3 Tlb. Unsalted butter, cold
- 2 Tlb. Olive oil
- 1 ea. Garlic clove, minced
- 4 ea. Eggs, large
- 1/2 c. Brie, cut into chunks
- 1 c. Half and Half
- 1/4 tsp. Dried thyme
- 1/4 tsp. Dried sage
- 2 c. Leeks, white and light green parts sliced thinly
- t.t. Salt
- t.t. Black pepper, café

**Preparation Instructions:**

1. Preheat oven to 450 degrees
2. To make the crust, in a medium mixing bowl, mix flour with butter and shortening using a pastry blender or fork. Slowly add water until mixture begins to bond. Form ball with hands, handling as little as possible., add only enough water to keep mixture together. Roll out and place in 9" pie tin or quiche pan. Bake for about 5 to 10 minutes until crust browns slightly.
3. While the crust is baking, rinse leeks well in sieve, removing any mud. Shake dry and saute with garlic in olive oil over medium heat until soft and tender, approximately 5-8 minutes. Remove from heat.
4. Reduce oven temperature to 425 degrees.
5. In a small mixing bowl mix eggs, half and half, herbs, season with salt and pepper to taste.
6. In the partially cooked crust, spread cooked leeks and garlic mixture, then sprinkle with the chunks of brie. Pour egg mixture over top and bake at 425 degrees for 15 minutes, reduce heat to 350 and bake for additional 10 minutes until quiche is set and top is slightly brown. Remove from oven and let cool slightly before serving.

Ingredients		Maines Product Code #	Amount	Cost
Flour, AP	Gold Medal	381254	1/2 c.	\$0.08
Vegetable shortening	Katy's Kitchen	374195	1 Tlb.	\$0.02
Water	N/A	N/A	1/4 c.	\$0.00
Butter, unsalted	Grassland	000110	3 Tlb.	\$0.15
Olive oil	Gem	370864	2 Tlb.	\$0.19
Garlic	Markon	097210	1 ea.	\$0.02
Eggs, large	Maines	092112	4 ea.	\$0.52
Brie	Cobblestone	019144	1/2 c.	\$1.52
Half and Half	Crowley	019327	1 c.	\$0.32
Dried thyme	Culinary Secrets	345919	1/4 tsp.	\$0.04
Dried sage	Culinary Secrets	345808	1/4 tsp.	\$0.04
Leeks	Fresh	097330	2 c.	\$0.98
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.03

Recipe Cost	\$3.93
Portion Cost	\$0.98

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
----------------------	--------------	--------------	-------------

\$4.95	\$0.98	\$3.97	19.80%
--------	--------	--------	--------



Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$0.98	\$4.97	16.47%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$0.98	\$5.97	14.10%



