KIKKOMAN

Quiche Lorraine with leek, bacon and soy sauce

Total time **50 mins** **15 mins** preparation time **35 mins** cooking time

Nutritional facts (per portion):
2,125 kJ / 512 kcal

Fat: **36.9 g** Protein: **22.2 g**
Carbohydrates: **22.4 g**

INGREDIENTS

6 portion(s)

For the topping:

2	thin leeks
125 g	diced bacon
2 tbsp	Kikkoman Naturally Brewed Soy Sauce

For the pastry:

75 g	cold butter
150 g	plain flour
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
	Butter for greasing the tin

Alternatively:

	Ready-made quiche or tart cases

For the filling:

4	eggs
200 g	cream
90 ml	Kikkoman Naturally Brewed Soy Sauce
150 g	grated cheese (e.g. Gouda, Emmental)
0.75 tsp	dried thyme
	Freshly ground pepper
	Grated nutmeg
2 tbsp	sesame seeds
2 tbsp	Kikkoman Toasted Sesame Oil

PREPARATION

Step 1

2 thin leeks - **125 g** diced bacon - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce

Slice the leeks into rings. Fry the diced bacon in a non-stick pan. Add the leek and sauté for about 10 minutes. Season with the Kikkoman Soy Sauce.

Step 2

For the pastry:

75 g cold butter - **150 g** plain flour - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - Butter for greasing the tin - Alternatively: ready-made quiche or tart cases

Preheat the oven to 180°C and grease a quiche or tart tin (Ø approx. 30 cm). For the pastry, mix all the ingredients with approx. 4 tbsp cold water to form a smooth dough. Roll out between sheets of cling film into a circle, slightly larger than the baking tin, then line the tin with the pastry and prick the base several times with a fork.

Step 3

For the filling:

4 eggs - **200 g** cream - **4 tbsp** Kikkoman Naturally Brewed Soy Sauce - **150 g** grated cheese (e.g. Gouda, Emmental) - **0.75 tsp** dried thyme - Freshly ground pepper - Grated nutmeg

For the filling, whisk the eggs with the cream and Kikkoman Soy Sauce. Stir in the cheese and thyme and season with the pepper and nutmeg. Spread the leek and bacon mixture over the pastry, pour over the egg mixture and bake in a preheated oven for 25-35 minutes until golden brown.

Step 4

2 tbsp sesame seeds - **2 tbsp** Kikkoman Toasted Sesame Oil **2 tbsp** Kikkoman Naturally Brewed Soy Sauce

Roast the sesame seeds in a small non-stick pan until golden brown. Stir in the Kikkoman Sesame Oil and Kikkoman Soy Sauce. Cut the quiche into slices, drizzle with the sesame oil mixture and serve.