

JULIA CHILD S LEEK QUICHE (FLAMICHE)

The Recipe

<https://www.cuisinedaubery.com/recipe/leek-quiche/>

Julia Child loved quiches, and gives us this perfect recipe for a simple and delightful quiche

Chef: Julia Child

Servings: 6

Preparation Time: 30 Minutes

Cooking Time: 40 Minutes

Yield: Une quiche de 23 centimètres

Skill: Easy Level

Cuisine: French Cuisine

Courses: Main Dish, Quiche, Vegetarian Dish,

Ingredients

Pour un moule de 9.05" (or 9 1/16" or 23 cm) de diamètre (8 personnes)

Shortcrust Pastry The recipes are [HERE](#)

1 1/2 Cup Leeks (200 grams) This is the weight of the minced leeks, not the weight of the whole leeks !

1 teaspoon of Salt

3 Tablespoons Butter (42 grams)

1/2 Cup White Wine (113 grams)

*"Migaine" batter

3 Eggs 1/3 Cup or 150 grams

1 1/2 Cup Whipping Cream (340 grams)

1/2 teaspoon of Pepper

1 pinch of Nutmeg

4 Tablespoons Grated Cheese (28 grams)

*Optional

1/2 tablespoon of Garlic powder

For a 10.23" (or 10 15/64" or 26 cm) diameter mold

Shortcrust Pastry The recipes are [HERE](#)

2 Cups Leeks (255.5 grams) This is the weight of the minced leeks, not the weight of the whole leeks !

1.2 teaspoons of Salt

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4 Tablespoons Butter (53.6 grams)
2/3 Cup White Wine (144.4 grams)
*"Migaine" batter
3.8 Eggs 1/2 Cup or 190 grams
2 Cups Whipping Cream (434.4 grams)
0.6 teaspoon of Pepper
1 pinch of Nutmeg
1/3 Cup Grated Cheese (35.7 grams)
*Optional
0.6 tablespoon of Garlic powder

For a 7.87" (or 7 7/8" or 20 cm) diameter mold

Shortcrust Pastry The recipes are [HERE](#)

1 1/4 Cup Leeks (151.2 grams) This is the weight of the minced leeks, not the weight of the whole leeks !

0.7 teaspoon of Salt
2 Tablespoons Butter (31.7 grams)
1/3 Cup White Wine (85.4 grams)
*"Migaine" batter
2.2 Eggs 1/4 Cup or 110 grams
1 1/4 Cup Whipping Cream (257 grams)
0.3 teaspoon of Pepper
1 pinch of Nutmeg
3 Tablespoons Grated Cheese (21.1 grams)
*Optional
0.3 tablespoon of Garlic powder

For a 6.69" (or 6 11/16" or 17 cm) diameter mold

Shortcrust Pastry The recipes are [HERE](#)

3/4 Cup Leeks (109.2 grams) This is the weight of the minced leeks, not the weight of the whole leeks !

0.5 teaspoon of Salt
2 Tablespoons Butter (22.9 grams)
1/4 Cup White Wine (61.7 grams)
*"Migaine" batter
1.6 Eggs 3 Tablespoons or 80 grams
3/4 Cup Whipping Cream (185.7 grams)
0.2 teaspoon of Pepper
1 pinch of Nutmeg
2 Tablespoons Grated Cheese (15.2 grams)
*Optional
0.2 tablespoon of Garlic powder

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Steps

1. Julia Child was not using the whole length of the Leeks, but only the white part and the light green part
2. Once minced, keep 1 1/2 Cup or 200 g
3. Discard of the dark green part, only keep the white and light green part
4. Mince the Leeks (1 1/2 Cup or 200 g)
5. Rinse generously and dry up
6. Sauté the Leeks with the Butter (3 Tablespoons or 42 g)
7. Stir, and cook until lightly golden
8. Deglaze with the White Wine (1/2 Cup or 113 g), and add the Salt, and cook, covered, until almost all the liquid has evaporated
9. Transfer into a bowl, and place it in the refrigerator, we want the leeks to cool down before adding in the eggs

The "migaine", the batter

10. For the batter ("migaine"), it's as simple as adding those ingredients into a bowl and beat them : the Eggs (3), the Whipping Cream (1 1/2 Cup or 340 g), the Pepper (1/2 teaspoon), the Nutmeg (1 pinch), the Grated Cheese (4 Tablespoons or 28 g), the Garlic powder (1/2 tablespoon)

Shortcrust Pastry

You will need to prepare one of the Shortcrust Pastry Dough ("pâtes brisées"):

The mold

11. I used a 9.05" (or 9 1/16" or 23 cm) mold, that I buttered with a piece of cold butter
12. Roll out the Shortcrust Pastry and place into the buttered mold
13. Press the dough lightly, around the edges, and trim off the excess
14. Prick with a fork
15. Pour the Leeks
16. Pour the batter
17. Sprinkle the quiche with the Grated Cheese (4 Tablespoons or 28 g). (I like Swiss Cheese, but any other cheese like parmesan will do!)

Bake in "upper third" of pre-heated oven at 380 F / 190 C for 35 minutes, or until browned