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Leek quiche



Ingredients for 4 to 6 people

- 3 large leeks
- 2 tbsp olive oil
- 1 tbsp soy sauce
- pepper
- 3,5oz smoked tofu
- 1 cup soy cream
- 1 tsp tahini (sesame butter)
- 1 tsp corn starch
- ½ tsp garlic powder
- 1 short pastry

Wash the leek and cut into thin strips or cubes. Then brown in a pan with olive oil for about 10 minutes. Once the leek is browned, season generously with pepper and soy sauce.

Mix the tofu, cream, tahini, corn starch and garlic powder in a bowl and then add the leek.

Place the pastry in the baking tin so that the edges are higher than the filling and that the initially liquid cream mixture cannot flow out. Pre-bake the pastry without topping for 5 minutes at 180°C.

At last, spread the prepared filling over the pastry and put it back in the oven at 180°C for 20 minutes.

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