



INDIVIDUAL HAM AND LEEK QUICHE

Prep time 20 minutes | Cook time 1 hour | Serves 12

4 large Clarence Court Cotswold Legbar eggs
3 large Cotswold Legbar egg yolks
340g cooked bacon, diced
3 leeks, washed, drained, and white and light green parts sliced
475ml whipping cream
85g grated Sharp cheddar

2 tablespoon fresh thyme, chopped
1 teaspoon salt
½ teaspoon freshly ground black pepper
¼ teaspoon nutmeg
2 sheets of filo pastry

Preheat oven to 400 degrees F. Spray a mini muffin tin with cooking spray and set aside.

Cook the bacon in a skillet over a medium to high heat until crispy, or in the oven at 400 degrees for about 18 to 20 minutes. Transfer the bacon to a paper towel lined plate, reserving 1 tbsp of the bacon fat.

In the same skillet (or new one if you did oven baked bacon), add 1 tbsp of bacon fat over a medium heat. Add the leeks and cook, stirring occasionally, until softened, for about 5 to 7 minutes. Let cool.

In a large bowl, combine the cream, cheese, eggs, egg yolks, thyme, salt, pepper, and nutmeg. Add the cooled leeks and bacon and stir to combine.

To make the mini muffins, roll out one sheet of pastry onto a floured surface. Cut roughly 2" squares of filo pastry and press into the mini muffin tins.

Fill each one right to the top of the dough. Bake in a preheated oven for about 20 to 25 minutes, until the filling is puffed and the crust is golden brown.



clarencecourt.co.uk

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


Clarence Court

