



King Prawn & Leek Quiche with Ballybrado Organic Whole Einkorn Flour

Ingredients

Pastry:

250g Ballybrado Organic Whole Einkorn Flour

1 Egg

125g Margarine

1 tsp. salt

1 tsp. Baking powder

Ingredients Filling:

2 cloves garlic crushed

3 leeks washed and cut into slices

½ tsp dried or fresh dill

2 tsp. freshly squeezed lemon juice

250g king prawns defrosted or fresh

200g crème fraiche

3 eggs

Salt, pepper to taste



Method

Pastry

1. Combine all ingredients in a mixing bowl and mix until well combined.
2. Dust work surface with flour and roll out the pastry to $\frac{1}{4}$ to $\frac{1}{2}$ cm in thickness.
3. Roll the pastry onto a rolling pin and un-roll into the well-greased 24cm round tart tin.
4. Cut off excess pastry around rim.

Method Filling

1. Sautee prepared garlic and leeks in a little butter. Add lemon juice, dill and prawns. Evenly fill into prepared pastry in tart tin.
2. Combine eggs, crème fraiche, salt and pepper and pour over the prawns and leeks.
3. Bake in a preheated oven at 180°C fan, gas mark 4-5 bottom shelf for 40-45 minutes.
4. Remove tart from tart tin and serve hot with a fresh summer salad.