

# 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.