Leek and cheese flan

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	45 Mins
Portions	8
Appliance	Combair SE from 2015

Preparation

250 g leek

2 onions

2 tbsp oil

100 g ham

Remove the fibrous parts of the leeks, then cut into rings 5 mm thick. Also cut the onions into rings. Cut the ham into strips.

Sweat the leeks and onions in the oil. Add the ham and stir briefly, season, then leave to cool.

(Pre-)heat cooking space to 180 °C with PizzaPlus

2 eggs

250 ml single cream

2 cloves of garlic

100 g Gruyère, grated

1 bunch of thyme

Salt

Pepper, ground

Nutmeg, ground

Pull the thyme leaves off the stalks and crush the garlic. For the filling, whisk the eggs, stir in the single cream, Gruyère and thyme, then season with salt, pepper and nutmeg to taste.

1 shortcrust pastry

Cover the round baking tray with baking paper and put the pastry on it. Prick it several times with a fork. Put the leek and ham mixture in the pastry case and pour over the filling.

Put the round baking tray on to the wire shelf in the preheated cooking space. Bake.

Put the pastry in

PizzaPlus 180 °C for 45 Mins

Accessories

Round TopClean baking tray, ø29 cm

Wire shelf

Additional information

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