

Leek and Mustard Pie

The mustard gives a little bite to the natural sweetness of the leeks in this pie. Different kinds of cheese go well with leeks, particularly a sharp natural cheddar or Cantal. Swiss, Gruyère, and creamy goat cheese are also good.

- 1 recipe Tart Dough (page 236) — curl crust over glass so it does not sink w/ pre-cooking
4 to 5 cups leeks (about 1 pound, trimmed), cut into 1/4-inch rings
3 tablespoons butter
1/2 cup white wine or water
1/2 teaspoon salt
Pepper
2 eggs
1 cup cream or crème fraîche
2 to 3 tablespoons good quality smooth or coarse mustard
3 ounces grated cheese, or 4 ounces goat cheese
2 tablespoons chives, sliced into narrow rounds

Prepare the tart dough, and partially prebake it.

Wash the leeks well and set them aside. Melt the butter in a wide skillet, add the leeks along with the water that still clings to them, and cook 2 to 3 minutes, stirring frequently.

Add the wine or water and the salt, cover, reduce the heat, and cook slowly until the leeks are tender, about 10 to 15 minutes. Check the pan after 7 minutes, and add more wine or water, if necessary. When done, season with freshly ground black pepper.

Beat the eggs and stir in the cream, crème fraîche, mustard, leeks, and grated cheese. If you are using goat cheese, work half of it into the custard and crumble the other half over the top just before baking.

Preheat the oven to 375°F. Pour the custard into the prebaked shell, smooth down the top, and scatter the chives over the entire surface. Bake the pie until the top is firm and golden brown. Let it sit for 5 minutes before serving.

MAKES ONE 9-INCH PIE

+ 35 min