

Jumbo Lump Crabmeat and Leeks Quiche

MAKES ONE 9-INCH QUICHE, 6 SERVINGS



As far as I'm concerned, leeks are not used often enough and I think they're a natural for the New Orleans table. They're related to the onion and garlic, but the flavor is milder, making it perfect to pair with the delicate flavor of crabmeat. We use fresh jumbo lump crabmeat for this brunch offering at Emeril's Delmonico, but you can use whatever crabmeat is available from your local market. Small boiled shrimp (or roughly chopped large boiled shrimp) also could be substituted

- 1 recipe Flaky Butter Crust (recipe follows)
- 4 leeks (about 11/2 pounds)
- 2 tbsp unsalted butter
- 2 large eggs
- 1 tbsp all-purpose flour
- 1 tsp salt
- 1/2 tsp ground white pepper
- 1/2 cup heavy cream
- 1/4 cup milk
- 1 tbsp chopped fresh soft herbs, such as chervil, tarragon, and chives
- 1/2 lb jumbo lump crabmeat, picked over for shells and cartilage
- 1/2 cup freshly grated Parmigiano-Reggiano

- ❖ Roll out the dough to an 11-inch circle on a lightly floured surface. Fit into a 9-inch fluted tart pan with a removable bottom and trim the edges. (Alternatively, a 9-inch pie pan can be used.) Refrigerate for at least 30 minutes.
- ❖ Preheat the oven to 375°F.
- ❖ Line the pastry with parchment paper and fill with pie weights or dried beans. Bake until the crust is set, 12 to 14 minutes. Remove the paper and weights and bake until golden brown, 8 to 10 minutes. Remove from the oven and cool on a wire rack. Leave the oven on.
- ❖ Trim off the root ends and green parts from the leeks. Cut the leeks lengthwise

in half and then crosswise into 1/4-inch-thick slices. Place in a bowl of cold water and rinse well. Drain and rinse again in fresh water, as needed. Drain well.

- ❖ Melt the butter in a medium skillet over medium-high heat. When the butter is foamy, add the leeks, reduce the heat to medium-low, cover, and cook until the leeks are very soft but not browned, about 15 minutes, stirring occasionally. Remove from the heat and drain in a fine-mesh strainer.
- ❖ Combine the eggs, flour, salt, and white pepper in a large bowl and whisk to blend. Add the cream, milk, and herbs and whisk well.
- ❖ Evenly distribute the leeks, crabmeat, and 1/4 cup of the cheese across the bottom of the prepared pastry shell and pour in the custard mixture. Sprinkle the remaining 1/4 cup cheese over the top and bake until the custard is set and the top is golden brown, 30 to 35 minutes.
- ❖ Let rest on a wire rack for at least 30 minutes before serving

Flaky Butter Crust

MAKES ONE 9-INCH TART OR PIECRUST

This crust can be made quickly, either in the food processor or by hand, and is ideal not only for quiches, but also for pot pies and empanadas. The recipe doubles easily and can be frozen, tightly wrapped, for up to two months. 1 1/4 cups all-purpose flour

1/4 tsp salt

7 tbsp unsalted butter, chilled and cut into pieces

4 tbsp ice water, or more as needed

- ❖ To make the dough in a food processor, combine the flour, salt, and butter in the processor and process until the mixture resembles coarse crumbs, about 10 seconds. With the machine running, add the ice water through the feed tube and pulse quickly 5 or 6 times, or until the dough comes together and starts to pull away from the sides of the container. Gather the dough into a ball, flatten it into a disk, and wrap in plastic wrap. Refrigerate for at least 1 hour.
- ❖ To make the dough by hand, combine the flour, salt, and butter in a medium bowl, and mix with a pastry blender or your fingertips until the mixture resembles coarse crumbs. Add the water, 1 tablespoon at a time, and mix until the dough comes together and is no longer dry, being careful not to over mix. Form into a disk, wrap in plastic wrap, and refrigerate for at least 1 hour.