Bacon, leek and cheddar cheese quiches

NIBBLEDISH CONTRIBUTOR

Ingredients

3/4 lb [500gm] bacon, cut into small pieces1 large leek- diced250gm sour cream1 1/2 cup grated cheddar cheese3 eggs2 tbsp chopped fresh thyme or 1 tsp dried thymepinch salt1/4 tsp pepper1/4 tsp nutmeg
For pastry 2 1/4 cups flour1/2 tsp salt3/4 cup vegetable shortening5-6 tbsp cold water

Instructions

Brown bacon until most of the fat extracted. Drain on kitchen towel, discard some of the oil and leave 2 tbsp in the pan, add leek and saute until soft. Leave to cool .
Mix the leek with cheese, eggs , sour cream and other seasonings. Spoon into a prepared pastry cases. Bake in preheated oven at 400 F for 25 mins. Leave in the oven for 5 mins before serving with cubed cheese or plain.
For the pastry, mix flour and salt, add shortening and crumble it fine. Add water to form a soft dough , not sticky . Don't over knead the dough . Leave in refrigerator for 30 mins before roll out thinly and cut with a cutter. Place in patty tin .
Make 12 quiches