

Ingredients

(for base)

30 g cold margarine

200 g flour

200 g quark 5%

1/4 tsp salt

1/2 tbsp oil for quiche dish

(for filling)

2 leeks and 2 peppers or 4 leeks and 2 onions

fried diced bacon (optional)

75 g grated cheese

salt & pepper

(for topping)

2 eggs

200 g cottage cheese

salt & pepper

Method

Rub margarine into flour, add quark and salt and mix to a soft dough. Leave in fridge for at least an hour packed in cling-film. Meanwhile clean and chop leeks and peppers into small pieces, boil them for 2 minutes and cool them under water. (If you use leeks and onions, only leeks need boiling, use onions chopped up but raw). Oil quiche dish and roll out dough to fit, or a bit larger to fold dough a bit over filling. Add filling to quiche dish. Season and cover with grated cheese. Beat eggs, cottage cheese, salt and pepper. Optionally add crushed garlic or a bit of dijon mustard. Pour egg-mix over filling. Bake in oven at 200 degrees for about 30 minutes. Turn oven off leaving pie there for another 10 minutes.