

## *Caviar quiche*

---



*For 2 persons*

### INGREDIENTS :

30 g of caviar  
Short crust party  
2 eggs  
2 leeks  
1 cup of liquid cream  
Olive oil  
1 tablespoon of butter  
Pepper and salt  
1 pinch of cayenne pepper  
1 pastry cutter  
6 mini-tart moulds

### PREPARATION:

Chop the leeks in rings and fry with the olive and butter.  
Season with salt and pepper.  
Beat the eggs add the cream and cayenne.  
Cut out 6 circles in the dough and place in the moulds.  
Layer the leeks first and then pour the egg mixture over.  
Cook in a medium oven for 8 or 12 minutes. Serve luke-warm topped with caviar.