

WE RECENTLY HAD LUNCH at Bistro Jeanty, in Yountville, California, where the ham, leek, and three-cheese quiche was so outstanding we went back twice. Could you persuade the chef to share this excellent recipe?

MARSHA AND JOHN ANTONELLI
WHITTIER, CALIFORNIA

HAM, LEEK, AND THREE-CHEESE QUICHE

Adapted from Bistro Jeanty

SERVES 8 (MAIN COURSE)

ACTIVE TIME: 35 MIN START TO FINISH: 2 1/2 HR

Extremely creamy and rich, this quiche could be served for breakfast, lunch, or dinner. You can make your own crust, but the premade kind will save some time.

- 1 round of refrigerated pie dough for a 9-inch pie (from a 15-oz package; not a preshaped frozen pie shell)
- 3/4 lb leeks (about 3 medium; white and pale green parts only)
- 2 tablespoons unsalted butter
- 1/4 lb thinly sliced smoked ham
- 3 oz Gruyère, coarsely grated (1 cup)
- 3 oz Italian Fontina, coarsely grated (1 cup)
- 3 oz whole-milk mozzarella, coarsely grated (1 cup)
- 3 large eggs
- 1/8 teaspoon freshly grated nutmeg
- 1/4 teaspoon black pepper
- 1 3/4 cups crème fraîche (from two 8-oz containers)

SPECIAL EQUIPMENT: a 9-inch pie plate (4-cup capacity)

► Prebake pie dough in pie plate according to package instructions, then remove from oven and reduce temperature to 350°F.

► Meanwhile, halve leeks lengthwise and cut crosswise into 1/2-inch pieces, then wash well in a bowl of cold water, agitating leeks. Lift out and drain leeks in a colander and pat dry. Melt butter in a 10-inch heavy skillet over moderately low heat and cook leeks, stirring occasionally, until very tender, 8 to 10 minutes.

► Line warm pie shell with sliced ham,

overlapping layers as necessary to cover bottom and side of pie shell completely. Toss cheeses together and sprinkle evenly into pie shell (do not pack cheese), then spread leeks evenly on top of cheese. Whisk together eggs, nutmeg, and pepper until combined well, then whisk in crème fraîche until smooth.

► Carefully pour half of custard on top of pie filling, gently moving cheese with a spoon to help custard disperse evenly. Slowly add remaining custard in same manner. Cover pie loosely with foil, gently folding edges over crust (keep foil from touching top of cheese mixture) and transfer to a baking sheet.

► Bake until center of filling is puffed and set (center will be slightly wobbly but not liquid), about 1 1/4 to 1 1/2 hours. Cool on a rack at least 20 to 30 minutes before serving (filling will continue to set as it cools). Serve warm or at room temperature.

COOKS' NOTE: Quiche can be made 3 days ahead and cooled completely, uncovered, then chilled, wrapped in plastic wrap. Reheat quiche (uncovered) in a 350°F oven until warmed through, about 15 minutes.

THE OATMEAL SERVED at Horizons Restaurant at the Ritz-Carlton in Jamaica was a favorite of my son's. He has asked if we could get the recipe.

ANGELA TILOTTA
WALLINGFORD, PENNSYLVANIA

HORIZONS BREAKFAST OATMEAL

Adapted from Horizons at the Ritz-Carlton, Montego Bay

SERVES 6

ACTIVE TIME: 10 MIN START TO FINISH: 15 MIN

Substituting coconut milk for part of the regular milk gives this oatmeal an undercurrent of tropical flavor.

- 4 cups whole milk
- 1 cup well-stirred canned unsweetened coconut milk
- 2 tablespoons packed light-brown sugar

- 1 (3-inch) cinnamon stick
- 1/4 teaspoon salt
- 3 cups instant oats
- 1 tablespoon unsalted butter

► Bring milk, coconut milk, brown sugar, cinnamon stick, and salt to a boil in a 3- to 4-quart heavy saucepan, stirring. Reduce heat to moderate, then stir in oats and return to a boil. Cook, stirring, 1 minute. Stir in butter, then remove from heat and let stand, covered, 5 minutes (oatmeal will thicken as it stands). Remove cinnamon stick and stir oatmeal before serving.

A LIGHT AND DELICIOUS DRESSING was served with a mixed salad at Chicago's Signature Room at the 95th. I have been looking for months and have been unable to find anything remotely similar. Please help!

LAURA C. MacPHERSON
TROY, MICHIGAN

LEMON OREGANO VINAIGRETTE

Adapted from The Signature Room at the 95th
MAKES ABOUT 1/2 CUP

ACTIVE TIME: 10 MIN START TO FINISH: 10 MIN

Shaken and served in seconds, this fresh-tasting dressing is one you'll make again and again.

- 1/2 garlic clove
- 1 1/2 teaspoons finely grated fresh lemon zest (see Tips, page 184)
- 2 tablespoons fresh lemon juice
- 1 tablespoon distilled white vinegar
- 1 1/2 teaspoons Dijon mustard
- 1 1/2 teaspoons mild honey
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons canola oil
- 1 1/2 teaspoons chopped fresh oregano

► Blend all ingredients except oregano in a blender until combined well. Transfer to a bowl and stir in oregano, then season with salt and pepper. >