

Luscious Quiche Lorraine

(serves 6 people)

A lovely quiche, perfect for a midweek family meal and there may even be leftovers for the next day! Lovely served with a side salad for summer and a warming baked potato in the winter.

Ingredients

* 200g flour\*
* 100g butter\*
* 1 pinch salt
* 5 eggs \*
* 175g bacon
* 250ml semi skimmed milk\*
* 75g chopped onion
* 100g grated cheese\*

Method

1. Mix together the flour, butter and then slowly add the egg until you get the right consistency – you can use a blender, a bowl and spoon or your hands.
2. This is your pastry; place in the freezer for 10-15 minutes.
3. Preheat oven to 180ºC/gas mark 4. Roll out the pastry to line a 19cm round tin. Line with baking parchment and fill with dry beans to weight down your pastry.
4. Bake in the preheated oven for 10 mins. Then remove the paper and the beans. Set aside.
5. Fry the bacon in a hot pan until crispy.
6. Mix together the eggs, onion, bacon, cheese, milk, and pour into the pastry case.
7. Bake for around 30-40 minutes until the egg is cooked through – use a knife to insert into the centre. When it comes out clean, it is cooked through.

\*Can contain or is one of the 14 common allergens