



Please note: Food images are representative only and not the actual cooked recipes.

New Potato and Spring Onion Quiche

SERVES 8 • PREP: 10 MINUTES • COOK: 2 HOURS

V Vegetarian

INGREDIENTS

- 400g ready-made shortcrust pastry
- 250g new potatoes (cooked and sliced)
- 2 bunches of spring onions (sliced)
- 200g Cheddar cheese (grated)
- 4 eggs
- 150ml double cream
- 100ml milk

METHOD

1. Preheat oven to fan 220°C/430°F.
2. Press the shortcrust pastry into a flan tin, place some baking paper over the base and weigh down with baking beans.
3. Bake for 10 mins, remove the paper and beans and continue to bake until the pastry is golden brown.
4. When the pastry case is cooked, remove from the oven and leave to cool.
5. Reduce the oven temperature to fan 180°C/360°F.
6. Position the potatoes, spring onions and Cheddar cheese into the pastry case.
7. Whisk the milk, eggs and cream together and pour over the other ingredients in the pastry case.
8. Bake for 45 mins.



Bon Appétit!

www.bluediamond.gg/gourmet-gardener