

Quiche Lorraine

Pastry

454g	Plain flour
225g	Butter
1	Egg
1tbs	Milk
1 pinch	Salt

Filling

200g	Chopped ham
100g	Grated cheese
4	Eggs
500ml	Milk
	Salt and pepper



Electric mixer with paddle or large mixing bowl
 Weighing scales
 Large spoon
 Fork
 Saucepan
 Cling film
 Flan dish
 Grater



Put flour and butter into mixing bowl - rub through fingers or mix on a slow speed until it resembles breadcrumbs.

Add the eggs, salt and milk mixing to form a soft dough. Do not overwork. Bring dough altogether and wrap in cling film. Rest in fridge for 1 hour or freeze in batches. Use as required.

Lightly grease the flan dish and line thinly with the pastry. Prick the pastry several times with a fork then cook for 8-10 mins at 200c. Remove from oven and reduce temperature to 160-170c.

Press the pastry down lightly if it has risen and add the chopped ham and grated cheese.

Mix eggs, milk, salt and pepper thoroughly. Pour into flan case.

Return to the oven and bake until nicely browned and set (30-40 mins)