



Broccoli & Stilton Quiche

Sarah's Servings: 6 Sarah's skill: **Medium**, Baking time: **65 minutes**

Ingredients

Pastry

245g Plain Flour
Pinch of salt
100g Cold Butter
1 Large egg
1 Tbsp Cold Water

Filling

4 Large eggs
400ml Double cream
1/2 Florette broccoli
100g Stilton cheese
Pinch of salt
Pinch of pepper

Method

- Pastry Put the flour, salt and butter in a food processor and pulse until the texture of fine breadcrumbs.
- Add the egg and water until the pastry starts to come together.
- Form the pastry into a ball and wrap in clingfilm or similar and place in the fridge for at least 30 minutes.
- Cut the broccoli into small florets then blanch in boiling water for 5 minutes.
- Strain the broccoli and place straight into freezing cold water.
- Roll out the pastry and line a 23cm tart tin.
- Prick holes with a fork all over the base then put a sheet of baking parchment over the top and fill with baking beans.
- Put back in the fridge for at least 1 hour before baking.
- When ready to bake pre-heat the oven to 200 degrees centigrade (180 fan) and place a baking sheet in the oven to heat up.
- Bake the tart case in the oven on the pre-heated baking sheet for 15 minutes.
- Remove the parchment and beans then bake again for 10 minutes until the base is cooked.
- Reduce the temperature of the oven to 180 degrees centigrade (160 fan).
- To make the filling put the cream in a large measuring jug and add the eggs, salt and pepper and whisk together with a fork.
- Drain and dry the broccoli, then arrange evenly it around the tart case.
- Crumble the stilton cheese all over the base.
- Carefully pour the cream mixture into the tart then add some freshly ground pepper on the top.
- Finally bake for 40 minutes in the pre-heated oven. It should be set but with a slight wobble.