



Cheese and Tomato Quiche

Sarah's servings: 6, Sarah's skill: Medium, Baking time: 65 mins

Ingredients

Pastry

245g Plain Flour
Pinch of Salt
100g Cold Unsalted Butter
1 large Egg
1 Tbsp Cold Water

Filling

4 large Eggs
400ml Double Cream
5-6 San Marzano Tomatoes
150g Grated Cheddar 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.
- 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, grated cheese (keep a bit back to sprinkle on the top), salt and pepper and whisk together with a fork.
- Carefully pour the cream mixture into the tart and arrange the tomatoes on the top.
- Sprinkle the remaining cheese over the top.
- Finally bake for 40 minutes in the pre-heated oven. It should be set but with a slight wobble.