

RECIPECARD

Saturday, November 14th 2020 @ 11am

INGREDIENTS

Serves 6

For the pastry:

240g Flour plain

60g vegetable shortening

60g butter cold, small cubes

1 Orange juice only

Salt pinch

...or buy pre-made

For the custard filling:

3 large eggs

250ml milk

125ml cream

Salt & pepper

Ground Nutmeg

Suggested fillings: Roasted pumpkin // Stilton
Kale // Chestnut Mushrooms // Dried Cranberries
Fresh Sage // Fresh Parsley // Fresh Thyme

METHOD

Put the oven on to 180° or Gas mark 5

Roll out pastry thinly on a lightly floured surface. Use a round cutter to cut pastry. Place in greased tin. Cover with cling film and chill.

Chop and prepare the filling. Fry the onion in oil till slightly softened. Add garlic and kale & fry. Add chopped herbs (sage, parsley & thyme)

Make the Custard. Beat the Eggs, add the milk & cream and grate in a little nutmeg. Add salt & black pepper and the remaining chopped herbs

Place a teaspoon of chosen filling in pie tin. Pour over custard nearly the top. Bake in the oven for 15-20 minutes until golden brown

Remove quiches from the tins and allow to cool.

PREPARATIONS

You will need to make your pastry in advance of the Cookalong or buy readymade. Have any extra fillings you like ready to use.

Episode

1

The Christmas Series

QUICHE



BECKY MEARS

SEASON WELL



MARNI XUTO
HOST

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