



Quiche two ways

By Miele

1 hour

Preparation time

40 minutes

Cooking time

6 serves

Serves

INGREDIENTS

Cheddar and thyme shortcrust pastry

250 g plain flour
125 g chilled butter, cubed
50 g strong cheddar
cheese
2 sprigs thyme, leaves
picked
1 egg
2 tsp milk

Leek and bacon filling

1 tbsp olive oil
200 g streaky bacon,
chopped
1 leek, trimmed and finely
sliced
Cracked black pepper
3 eggs
125 ml milk
125 ml cream
50 g grated parmesan

Mushroom and spinach filling

30 g butter 1 onion, sliced 3 tbsp olive oil 500 g Portobello mushrooms, sliced 3 sprigs thyme, leaves picked 2 garlic cloves, crushed salt flakes and black pepper, to taste 100 g baby spinach, finely chopped 3 eggs 125 ml milk 125 ml cream 50 g grated parmesan

Recommended accessories

HBB 51 Genuine Miele baking tray.

METHOD

Pastry

- 1. Place the flour, butter, cheese and thyme into the bowl of a food processor and process to a fine crumb. Add the egg and enough milk to form a soft dough.
- 2. Turn out onto a floured surface and roll into a flat disc. Cover with cling wrap and refrigerate for 30 minutes.
- 3. Butter and flour a 25cm loose bottom tart tin. Roll out the pastry on a well-floured work surface and line the tart tin. Refrigerate for 15 minutes.

Leek and bacon filling

- 1. Heat the oil in a frying pan on high heat, induction setting 7 and fry the bacon until it starts to colour.
- 2. Add the leek and black pepper and cook for a further 5 minutes. Allow the mixture to cool.

Mushroom and spinach filling

- 1. Place butter in a frying pan on high heat, induction setting 7. Add the onion and cook until golden. Remove and place in a large bowl.
- 2. Heat the oil in the frying pan and cook the mushrooms in batches until soft.
- 3. Return all the mushrooms and onions to the pan. Add the thyme leaves, garlic and salt and pepper and cook for a further minute.
- 4. Turn off the heat, add the spinach and stir through. Remove from heat and cool.

Quiche

- 1. Place a baking tray on shelf position 1 and preheat the oven on Bottom Heat at 170°C.
- 2. In a jug, mix the eggs, milk, cream and cheese and season to taste. Fill the tart with your choice of filling.
- 3. Pour the egg mixture over the tart filling and place the tart tin on the preheated baking tray.
- 4. Bake for 20 minutes on Bottom Heat.
- 5. Change the function to Intensive Bake at 130°C and bake for a further 30 minutes.
- 6. Remove the tart from the oven and cool in the tin before slicing and serving warm or at room temperature.