



DENHAY



Denhay Bacon and Cheddar Quiche

Perfect served cold for a summer lunch or why not have it hot as a warming evening dish. The tasty combination of Denhay Streaky Bacon and a good mature cheddar make this a classic quiche.

Ingredients

For shortcrust pastry:

220g plain flour
½ tsp salt
110g. chilled butter
1 large egg yolk
2-3 tbsp water

For filling:

½ tbsp. Dijon mustard
200g Denhay streaky bacon – chopped
1 medium onion – chopped
1tsp Italian herbs
235ml single cream
3 medium eggs
170g mature cheddar – grated
Freshly ground black pepper

Preparation time 60 minutes

Cooking time 60-70 minutes

Serves 8 people

Method

Place flour into a bowl and stir in the salt, rub in the butter quickly until it resembles breadcrumbs, then using a metal knife, stir in the egg yolk and water to form a dough. Wrap in cling film and chill for 30-45 minutes.

Pre-heat oven to 200°C Gas Mk6, roll out the pastry and line a lightly greased 23cm/9in loose bottomed quiche tin. Trim the edges leaving a slight overlap and line the case with parchment/greaseproof paper and fill with baking beans, chill for 10 minutes, then bake blind for 12-15 minutes.

Meanwhile, fry the bacon in a little oil until crisp, add the onions to the pan and fry gently until soft but not brown, about 8-10 minutes. Add the herbs and stir through, drain off the fat and set aside using a little kitchen paper to soak up any more excess fat.

Remove pastry case from the oven and cool slightly for 5 minutes, then remove the baking beans and paper, pierce the base all over with a fork and brush with the Dijon mustard. Bake for a further 6 minutes. Remove the base from the oven and turn the oven down to 180C Gas Mk4. When cool enough, trim the edges with a knife.

Beat the cream with the eggs and season with plenty of pepper. Sprinkle the onions and bacon onto the pastry case, then add the cheese and pour over the cream and egg mixture. Bake in the centre of the oven for 40 minutes or until cooked through and brown.