

Quiche Lorraine

Once again for convenience we recommend using shop-bought shortcrust pastry, though you can always make your own if you wish

Ingredients

For the filling

250g	cheddar, <i>grated</i>
200g	streaky bacon, <i>chopped</i>
5	eggs (preferably free-range), <i>beaten</i>
100ml	milk
200ml	double cream
2 sprigs	fresh thyme
	freshly ground black pepper
4	tomatoes, sliced (optional)

Method

Preheat the oven to 190° C/170° C Fan/375° F/Gas 5.

Roll out the pastry on a light floured surface and line a 22cm/8½in well-buttered flan dish. Don't cut off the edges of the pastry yet. Put it in the fridge to chill.

Remove the pastry case from the fridge and line the base of the pastry with baking parchment and then fill it with baking beans. Place on a baking tray and bake blind for 20 minutes. Remove the beans and parchment and return to the oven for another five minutes to cook the base.

Reduce the temperature of the oven to 160C/140C Fan/Gas 3.

Sprinkle the cheese into the pastry base and add the sliced tomatoes if you are using them. Fry the bacon pieces until crisp and sprinkle over them over the top.

Combine the eggs with the milk and cream in a bowl and season well. Pour over the bacon and cheese. Sprinkle the thyme over the top and trim the edges of the pastry.

Bake for 30–40 minutes, or until set. Allow to cool and set further. Trim the pastry edges if a perfect edge is important to you. Serve in wedges.