



Cheese And Bacon Quiche

Servings: 4

Prep Time: 15min

Cook Time: 55min

Ingredients

Pastry

- 300g flour, sifted
- 5ml salt
- 2ml dried mixed herbs
- 180g butter or margarine
- 30ml iced water
- 1 extra large egg yolk

Filling

- 1 onion, diced
- 200g rindless streaky bacon rashers, chopped

- 150g button mushrooms, wiped and sliced
- 120g cheddar cheese, grated
- 1 tomato, diced
- 3 extra large eggs, lightly beaten
- 125ml cream
- 125ml milk
- Salt and freshly ground black pepper
- 3ml dried mixed herbs

Directions

Pastry:

1. Sift together flour and salt into a mixing bowl. Add herbs, rub in butter until mixture resembles fine breadcrumbs. Add water and egg yolk to form a soft dough. Press into a lightly greased pie dish. Bake at 180 degrees C, 20min. Set aside

Filling:

2. Fry onion, bacon and mushrooms 5min. remove from pan. Combine with cheese, tomato, eggs, cream, milk, seasoning and herbs. Pour into pastry shell, bake at 180 degrees C, 35min or until set. Allow to cool. Chill in refrigerator until required. Serve in wedges with salad

Microwave – Pastry:

3. Use a non-metal pie dish. Proceed as for recipe, bake at 200 Degrees C on convection mode of a combination oven, or at 180degrees C in a conventional oven. Set aside.