

**Miele**

# 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

## **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.