

Coronation Quiche

Ingredients

- . 250g block of readymade shortcrust pastry
- . 125ml of milk
- . 175ml of double cream
- . Two medium sized eggs
- . One tablespoon of chopped tarragon
- . Salt and pepper
- . 100g of grated Cheddar cheese
- . 180g of cooked spinach, slightly chopped
- . 60g of cooked broad beans
- . You will also need a 20cm flan tin

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Instructions

- Lightly flour your work surface and then remove the pastry from the bowl and roll it out a little bit larger than your flan tin.
- Line the flan tin with the pastry, making sure that you don't tear it.
- Then put this back in the fridge for another 30 minutes so it can set.
- Preheat the oven to 190C.
- Line the pastry case with greaseproof paper, add baking beans and then bake for 15 minutes, before removing both the paper and the baking beans.
- Then reduce the oven temperature to 160C.
- Beat together the eggs, milk, cream, herbs and seasoning.
- Scatter half of the grated cheese into the base, then place the chopped spinach, beans and herbs on top. After this, pour the liquid mixture in.
- If necessary, gently stir the mixture to make sure that it is evenly dispersed in the pastry, but be careful not to damage it.
- Sprinkle the second half of the cheese on top, then place in the oven and bake for 25 minutes.
- Bake until it is set and lightly golden.