

Recipe Feature

Stilton and Tomato Quiche

Serves 6-8

Ingredients

400g	Plain Flour
100g	Margarine
100g	Lard
50ml	Tap Water
400g	Cherry Tomatoes - halved
5 x	Eggs
150ml	Milk
500ml	Cream
280g	Stilton Cheese (we like Bingham Blue!)
5g	Salt
10ml	Vegetable Oil

Method

1. To make the pastry, place the flour, margarine and lard in a large bowl and rub together until the mixture resembles breadcrumbs.
2. Add the water to the pastry mixture and mix until the pastry forms.
3. Roll out the pastry and line a 23cm flan dish and cut away any over-hanging pastry.
4. Roast the halved tomatoes in a little oil and salt for 15 minutes at 180°C.
5. Whilst the tomatoes are roasting, beat together the eggs, milk, and cream.
6. Crumble or grate the stilton cheese and add to the egg mixture together with the roasted tomatoes.
7. Pour the mixture into the pastry case and bake in the oven at 160°C for 35-40 minutes, until the filling is set and starting to turn golden brown.

This dish is delicious as a light lunch with mixed salad!