

## ASSORTED QUICHES

(see page 56 Madam's book).  
Slightly different.

### Short Pastry.

4oz (120gms) Plain Flour  
2oz (60gms) Butter  
Pinch of Salt  
2 tablespoons cold water.

MUST HAVE COLD HANDS TO MAKE PASTRY -

RUN UNDER TAP IF NECESSARY.

Work together with hand flour, butter and salt in a bowl. Add water and continue to work with hand. Allow to rest in fridge for at least  $\frac{1}{2}$  hr (Can hold for days if req'd)  
Grease a  $9\frac{1}{2}$ " quiche tin and push pastry in.

## Filling #1 - Quiche Lorraine.

2oz (60gm) Swiss Cheese (cut into small cubes)  
3oz (90gm) Bacon (trim XS fat + cut into small pieces)  
2 eggs  
 $\frac{1}{4}$  pint (180ml) Cream  
Salt  
Pepper

Beat eggs salt + pepper in a bowl with fork. Add cheese bacon and cream. Put in pastry case. Bake for 20 mins in  $450^{\circ}\text{F}$  ( $^{\circ}\text{C}$ ) oven.

## Filling #2 Onion / Spinach.

{ 4oz (120gm) white onion finely chopped  
OR  
6oz (180gm) vitamixed spinach.  
1oz (30gm) Butter  
2 eggs  
 $\frac{1}{2}$  pt cream (360ml)  
Salt + Pepper.

Method: Melt butter - cook onions slowly adding 1 tablespoon water  $\frac{1}{2}$  to retain moisture. Then as for #1 eggs, then cream then onions/spinach  $400^{\circ}\text{F}/30\text{min}$