

About 1 hour

Serves 6-8

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Ingredients:

Cheesy shortcrust:

- 1½ cups (200g) cake flour
- Pinch of salt
- ½ cup (45g) grated gruyère cheese or parmesan cheese (optional)
- ½ cup (125g) cold butter, cubed
- 1 egg yolk
- About 2 Tbsp (30ml) cold water

Egg custard:

- 4 eggs, beaten
- ½ cup (125ml) milk
- 1 cup (250ml) cream
- Salt and milled pepper
- Prepared filling of your choice (see below)

Method

1. Combine flour, salt, cheese (if using) and butter in a food processor and blitz until it resembles fine breadcrumbs.
2. Add egg yolk and process until crumbs clump together.
3. Place dough on a sheet of baking paper and roll out to about 2cm thick (it is quite crumbly but will come together as you roll it).
4. Rest dough in fridge for 10-15 minutes.
5. Preheat oven to 180°C and grease a 23cm fluted tart tin.
6. Line tart tin with [pastry](#) and prick the base with a fork.
7. Blind-bake for 15-20 minutes.
8. Combine custard ingredients and season.

9. Add filling of choice to baked quiche base and pour over custard.
10. Bake for 35-40 minutes until set.
11. Cool completely before serving.

Choose your flavour

Salmon, goat's cheese and cream filling:

Combine 2 sliced spring onions, 1 packet (100g) salmon trout ribbons, $\frac{1}{4}$ cup (60ml) crème fraîche or sour cream and $\frac{1}{2}$ packet (50g) goat's cheese. Season and add to blind-baked quiche base as per recipe above. Bake, then serve with watercress and dollops of extra crème fraîche.

Caramelised potato, butternut and onion filling:

Sauté 1 sliced onion until caramelised. Cube and roast 2 potatoes and 1 small butternut until golden. Combine onion, veg and 2-3 sprigs each fresh thyme and rosemary. Season and add to blind-baked quiche base as per recipe above. Bake, then serve with extra herbs.

Blue cheese, bacon and mushroom filling:

Combine 1 wedge (100g) blue cheese, 1 packet (250g) cooked and sliced streaky bacon, 1 tub (120g) PnP pickled red onion slices and $\frac{1}{2}$ punnet (125g) sliced portabellini mushrooms. Season and add to blind-baked quiche base as per recipe above. Bake, then serve with chives.

Baby marrow, kale and feta filling:

Combine 2 discs (80g) feta cheese with 4 sliced baby leeks, 3 chopped stalks kale and 3 sliced baby marrows. Season and add to blind-baked quiche base as per recipe above. Bake, then serve with mint.

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