



Quiche

By Lina Schlager

- 1 quantity pastry mixture
- breadcrumbs to sprinkle
- Bega cheese, grated
- Kraft cheese, grated (famous Kraft cheese in the blue box)
- 1 onion, sliced
- butter to fry
- 2 eggs
- 200 ml cream
- pinch of salt and pepper
- smoked ham, chopped or in small pieces
- tomato, sliced

Roll out pastry and line buttered springform pan. Sprinkle with breadcrumbs. Refrigerate.

- Heat butter in pan and fry onions until slightly softened.
- Spread grated cheeses over pastry until 2 – 3 cm thick.
- Add onion, top with ham pieces and sliced tomato.
- Pour over egg, salt, pepper and cream mixture.

Bake in hot oven at approx. 220° C for 10 minutes. Reduce temperature to 200°C and bake for a further 15 minutes until quiche is set and top is lightly golden.

Pastry

This pastry can be used in lots of dishes. Use it for baking quiche, cheese tarts and assorted fruit tarts. It is best to refrigerate dough for a few days before use. A little marbled colour is good!

500 g plain flour, sieved
250 g butter, chopped
pinch salt
1 cup water

Lightly rub butter into flour with thumbs. Mixture does not need to be too fine. Sprinkle over salt. Forming a circle with the crumbled mixture, pour water into the middle and gradually draw in. Work dough as little as possible.