

## **Quiche**

### **Ingredients**

200g plain flour  
100g butter or margarine (block & cold)  
2-3 tablespoons cold water  
100g bacon (optional) cooked & chopped.  
1 tomato (Optional)  
100g grated cheese.  
2 eggs  
125ml milk  
Salt and pepper (provided by school)

### **Method**

1. Put the flour into mixing bowl.
2. Add butter and cut into very small pieces.
3. Rub the butter into the flour using your fingertips until the mixture looks like breadcrumbs.
4. Sprinkle 2 tablespoons of water over the flour mixture and mix with a palette knife. Add sufficient water to make a firm smooth dough.
5. Wrap up in cling film and leave in the fridge for 20 minutes to relax.
6. Roll out pastry to 0.5cm thick.
7. Lightly grease flan dish and line with pastry
8. Put grated cheese into pastry case leaving some for the top.
9. Cover with bacon pieces
10. Beat the eggs and milk together and season with salt and pepper.
11. Sprinkle remaining cheese over top
12. Bake for 20 minutes until golden brown.

