

Quiche

100g plain flour
50g hard marg
1 tablespoon cold water
125 ml milk
2 eggs
1 small onion
50g grated cheese
2 rashers bacon
1 tomato (garnish)
mixed herbs and salt and pepper

**An ovenproof dish approx. 7" in diameter
from home to cook it in (a sandwich tin is
ideal)**

1. Oven 200° C /Gas 7

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3. Carefully add enough cold water until a stiff
dough is formed.

4. Roll out the pastry to fit the flan dish. Chill.

5. Prepare the filling. Grate the cheese, chop the
onion finely, slice the tomato,

6. In a jc 0.0i(.Tc 0.223[og9h)-11.4(e)jTw 0.826 0 Td()Tj-sTw 0.457 0 Td(l)-6.6(n a)10.6(j)-8.3(c 0.0i(n a1BDC -0.002 Tc 0.002 Tw -8.7412 Tc mi)2.6(Tc mi)2.6 ue5 0

