



A LONG ESTABLISHED FAMILY FIRM

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The World's Finest Range Cookers

Broccoli and Goats Cheese Quiche

Ingredients

1 sheet pre-made shortcrust or Puff pastry
(For home-made pastry: 200g flour, 100g butter, 1 egg, drop of cold water is plenty.)
Broccoli – enough to loosely cover your tray with florets
1 pack goat's cheese (I use the 'brie' style that comes in a short roll but the softer type works ok too)
4 eggs
300ml of double cream
(O a 300ml mix of double cream and creme fraiche, also works with 250ml double cream and 50ml full fat milk)
Freshly ground black pepper to season

Method

- Cut enough broccoli florets to almost fill the tray you're using, then blanch for 1-2mins. Drain, fill the pan with cold water (broccoli still in there) to stop it cooking, drain again, try to get as much water off as possible so your quiche doesn't have too much liquid in which would cause it to go soggy.
- Butter, then line your tray with the pastry.
- Spread the drained broccoli over the pastry then slice / cut the goat's cheese and put the slices between the broccoli florets.
- Beat the eggs in a pouring jug, add the cream, season (very) well with black pepper, mix and pour over the broccoli.

AGA (2, 3 and 4 oven): Bake on the floor of the roasting oven for 20-25mins (maybe a touch longer if it's not done to your taste when you check).

Everhot: Set the top/primary oven to 230-240C and bake on the baking stone (set in its own wire rack and placed on the floor of the oven) for 25-30mins. You don't have to use the baking stone – it works using a shelf set on the very lowest position, it just works better on the stone; the pastry cooks through from underneath more evenly.

(Cooking time is approximate, check after 20 mins or so and let it bake to your preference depending on the colouring of the top. No need to blind bake the pastry – when cooked on the baking stone or floor of the AGA oven the pastry cooks through in the same time the filling cooks from the top. Take care to drain the broccoli well though – excess water can lead to a soggy bottom..!)