



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Stilton, Leek and Mushroom Quiche by David Pengelly

Ingredients

Pastry

200g (7 oz.) Plain flour
115g (4 oz.) Butter
30g (1 oz.) Ground walnuts
30g (1 oz.) Grated parmesan
1 Egg and a little water

Rub the butter into the flour and walnuts to form a breadcrumb type mix, stir in the parmesan, egg and enough water to form a pastry. Chill for 15 minutes then roll out to line a 28cm (11") quiche tin (or the AGA Portmerion baking tray), chill for 15 minutes before filling.

Filling

3 Leeks, thinly sliced
250g (9 oz.) Chestnut mushrooms
2 Tbsp. Chopped chives
3 Eggs, beaten
300ml Single cream or crème fraiche
150g (5.5 oz.) Stilton cheese, crumbled
55g (2 oz.) Grated parmesan

Method

- Sauté the leeks and mushrooms in a little butter until soft.
- In a jug mix the eggs, single cream and parmesan and chives together.
- Place the leeks into the pastry case, dot with the stilton cheese and pour over the liquid mix.

AGA (2, 3 and 4 oven): Bake on the floor of the roasting oven for about 25-30 minutes until set and golden.

Everhot: put the oven shelf (or use a baking stone set on the floor of the oven) on the floor of the top oven (set at 230°C) and bake for about 25-30 minutes until set and golden.