



Coronation Quiche

Ingredients

- 250g pre-rolled ready-made shortcrust pastry
- 125ml milk
- 175ml crème fraîche
- 1 tbsp tarragon (fresh or dried)
- 2 medium eggs
- 100g grated cheddar cheese
- 180g cooked frozen spinach
- 60g cooked frozen edamame beans

Method

1. Preheat the oven to 190°C & line a flan tin with the shortcrust pastry
2. Line the pastry case with greaseproof paper, add baking beans and bake blind for 15 minutes
3. Beat together the milk, crème fraîche, eggs and tarragon
4. Scatter 50g of grated cheese in the blind-baked base, top with the chopped spinach and beans, then pour over the liquid mixture
5. Sprinkle over the remaining cheese.
6. Place into the oven (160°C) and bake for 20-25 minutes until set, lightly golden.

