

Beginners' Half Day Pastry Course

Quiche Loraine

1oz butter (75g)
1 medium onion (chopped)
3 rashers of streaky bacon
10 floz cream (275ml)
3 large eggs
4-6oz grated cheddar cheese (100g-150g)
Salt and pepper
Mixed herbs

- Preheat the oven to 170°C fan
- Melt the butter in a frying pan and add the chopped onion. Cook on a gentle heat
- Using scissors, strips cut the bacon rashers into small pieces and add to the onions
- Continue to fry until the onions become soft and the bacon is cooked.
- Set to one side to cool.
- Meanwhile, crack the eggs into a large bowl and whisk until mixed.
- Add the cream, salt and pepper and the grated cheese into the bowl and mix.
- Finally add the cooled onion and bacon to the bowl and mix.
- Pour the mixture into a pre-baked pastry case and sprinkle with some herbs.
- Bake for 30-40 mins, until golden brown and puffed up.