

Quiche

Qq

Ingredients:

- **For the pastry**
- 175g plain flour.
- pinch salt
- 85g butter, cubed
- 2-3 tbsp cold water
- **For the filling**
- 4 eggs
- 150ml milk
- 250g cheese
- Black Pepper
- Red pepper cubed
- Tomatoes sliced

Directions:

1. Preheat oven to 180°C (Makes 14 small tins)
2. Mix the flour and butter together until it resembles fine bread crumbs, add the water until combined.
3. refrigerate for 1hr prior to using. Roll and cut to desired shape, press into tins
4. Mix eggs, milk and seasoning together.
5. Add peppers & tomatoes into pastry cases, top with cheese and slowly add the egg/milk mixture
6. Bake on 180c for 25mins/ or until golden

