

Gruyere and Bacon Quiche



Serves 6-8

Prep 20 mins

Cook 45 mins

Ingredients

320g all butter short crust pastry
15g butter
6 very thin rashers of smoked streaky bacon
6 spring onions, finely sliced
A few sprigs of thyme, leaves picked

250 ml double cream
4 eggs
75g grated gruyere
nutmeg
30g grated parmesan

1. Heat the oven to 180C/350F/gas mark 4. Roll out the pastry with baking paper and baking beans, and bake for 15 mins, then remove the paper & beans & return the tart case to the oven for 5 mins longer, until pale golden.
2. Meanwhile. Melt the butter in a frying pan over a medium heat. When it is hot, add the bacon and fry until crisp and golden on both sides, then remove and drain on kitchen paper. Add the spring onions and thyme to the same pan and cook for a few minutes, until the onions have softened, then take the pan off the heat and leave to cool.
3. Whisk the cream until slightly thickened, then whisk in the eggs and gruyere, then grate in plenty of nutmeg - about 7 or 8 good gratings.
4. Brake the bacon pieces into halves or thirds, and lay these and the onion mix over the base of the tart. Pour in the egg mix so it fills the tart right up to the eggs, and scatter over the parmesan. Put the tart on an oven tray in the middle of the oven and bake for 25-30 mins, until golden on top and set just a slight wobble in the middle. Leave to cool & firm up a little before serving.
5. Serve with a salad.