

Quiche aux Endives et aux Maroilles



Serves 4 Prep 30 mins + 2h rest Cooking 55 mins Easy

Ingredients

1 sheet puff pastry
1 kg chicory
1 stock cube
2 tbsp thick double cream
2 eggs
20g butter
50g grated emmenthal
100g maroilles, reblochon, taleggio , camembert or brie
pepper & salt

1. Fry the chicory in a little butter so they acquire a little bit of colour.
2. Add the stock cube, cover with water and leave to simmer for 10 mins once it is bubbling. At the end of the cooking time, remove the chicory and drain for a minimum of 2h.
3. Preheat the oven to 180C Fan/ Gas 6.
4. Roll out the pastry in a 22 cm diameter loose-tin baking tray, using the paper it was wrapped up in to line the tin. Prick the bottom with a fork.
5. Mix the eggs, cream and grated emmenthal. Add salt & pepper to taste.
6. Divide the drained chicory onto the pastry and pour the cream mixture on top. Move the chicory a little with a fork so the cream will fill the gaps.
7. Slice the maroilles or camembert (whatever you are using) and put on top of the quiche. Bake in the oven for 40 - 45 mins.