

ROASTED CHERRY TOMATO, BASIL & PARMESAN QUICHE

Serves 8

INGREDIENTS:

For the Filling

300g Cherry Tomatoes

Olive Oil

2 Eggs

50g Parmesan

300ml Double cream

Handful of Shredded Basil Leaves

For the Pastry:

280g Plain Flour (Plus extra for dusting)

140g Cold Butter cut into cubes

You will need a quiche tin - around 25cm is ideal

DIRECTIONS

To make the pastry, rub the flour and butter together with your fingertips until crumbly. Add 2-4 tbsp water to bring everything together so that you can roll the pastry into a ball.

On a lightly floured surface, roll out the pastry to around 5cm larger than the tin. Drape the pastry over the tin so that it hangs over the sides and carefully push the pastry into the corners.

Place the pastry lined tin in the fridge for around 30 minutes. Heat the oven to 200°C/fan 180°C.

Add the tomatoes to a small roasting tin, drizzle with olive oil and season with salt and pepper. Place the roasting tin onto a low shelf in the oven.

Lightly prick the pastry base with a fork, line with greaseproof paper and fill with baking beans. Blind bake for 20 minutes. Then remove the beans and the paper and bake for a further 5-7 minutes until golden.

When the pastry is cooked, remove the tin from the oven along with the tomatoes.

Beat the eggs in a large bowl. Add the cream. Stir in most of the basil and season with salt and pepper.

Sprinkle half of the parmesan over the base of the pastry. Add an even layer of tomatoes on top of the cheese and then pour over the egg mix. Scatter the remaining parmesan on the top.

Bake for 20-25 minutes until the mix is set and is golden brown.

Leave the quiche to cool in the tin then trim the edges of the pastry. You can carefully remove the quiche from the tin.

Scatter over the remaining basil and serve by the slice.