

Leftovers Quiche

This vegetarian quiche is a lovely dish that can be used from leftover Christmas vegetables to save wasting them.



What to do:

1. Mix flour and butter, add salt and water to form dough; refrigerate for 15-20 minutes.
2. Preheat oven to 190°C (170°C fan).
3. Line pastry case with parchment, fill with baking beans, and bake for 20 minutes; remove beans and paper, bake for another 5 minutes.
4. Add cheese and broccoli to the pastry base.
5. Mix eggs, milk, and cream; season and pour over broccoli and cheese.
6. Cut to serve and enjoy.

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What you need: For the pastry

- 175g plain flour
- 75g butter
- A pinch of salt
- cold water

What you need: For the filling

- Leftover broccoli
- 250g grated cheddar cheese
- Salt and pepper
- 3 eggs
- 100ml Milk
- 200ml Double Cream