



# **Burley Model Allotments**

## **Cheese and Spinach Quiche**

### **Ingredients**

- 1 x 8" loose based flan tin, lined with short crust pastry (shop bought or homemade)
- 250g chopped spinach
- Nutmeg
- 170g Stilton cheese – crumbled
- 3 egg yolks or 2 large eggs
- 300ml pint single cream or 150ml crème fraiche
- Salt
- Black Pepper
- Paprika
- A few fresh chopped herbs according to taste – chives are good

### **Method**

1. Chop the spinach finely and mix with grated nutmeg
2. Add the beaten eggs or egg yolks and the cream
3. Add the stilton to the spinach mixture – season and add the herbs if desired
4. Fill the pastry case with the mixture – sprinkle top with remaining cheese and paprika
5. Bake in a moderately hot oven (160-180 C) for 25 to 30 minutes or until set.
6. Allow to cool a little before serving