



TENDERSTEM BROCCOLI AND BARBER'S CHEDDAR QUICHE

A timeless quiche with enduring flavours, where quality ingredients speak for themselves. Sweet, fresh Tenderstem broccoli and rich, sharp Barber's 1833 Vintage Reserve Cheddar make the perfect pairing for our super silky eggs in this wholesome recipe. We've finished ours with a little extra garnish of broccoli and cress, simply perfect for lunch or as a light, springtime dinner.

Prep Time 20 minutes | Cook Time 1 hour 10 minutes | Serves 6-8

320g shortcrust pastry sheet	4 tablespoons red onion chutney
Plain flour, for dusting	Freshly ground black pepper
200g Tenderstem broccoli	10g chives, finely sliced
3 Clarence Court hen eggs	100g Barber's 1833 Vintage Reserve Cheddar, grated
100ml double cream	20g cress (optional)
100ml milk	

Pre-heat the oven to 200°C/180°C (fan) and lay out the pastry, to allow it to reach room temperature before cooking.

Dust your work surface with the flour and place the pastry sheet on top. Fold the sheet in half width ways, then use a rolling pin to roll out until large enough to cover a 23cm, loose-bottomed, fluted tart tin.

Line the tin with the pastry, pushing it into the corners and sides of the tin, to achieve a close fit. Allow the pastry to overhang by around 1cm and use a fork to prick the base all over. Place the tin on a baking tray, line with baking paper and fill with baking beans or rice.

Bake the pastry case for 20 minutes, then remove the paper and beans and bake for a further 10 minutes, or until lightly golden in colour. Remove from the oven and place the case aside, allowing it to cool, whilst preparing the broccoli.

Trim the broccoli into spears, cut any thicker pieces in half and place into a large, heatproof bowl or pan. Cover the broccoli with boiling water and set aside for around 7 minutes. When time is up, drain the broccoli, cut half into smaller pieces and place into a bowl, separate to the longer spears.

Once the case has cooled, use a knife or Y-shaped peeler to trim off the excess pastry.



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To a large mixing bowl, add the eggs, cream, and milk, then whisk well. Add the red onion chutney, a generous pinch of black pepper, two thirds of the chives, two thirds of the cheese and all the chopped broccoli, then mix again.

Pour the egg mixture into the case, arrange the broccoli spears on top and scatter over the remaining cheese, then bake for 35-40 minutes, or until set. Once baked, allow the quiche to cool to room temperature and place in the fridge if not serving immediately. Scatter over the remaining chives and serve with a handful of cress or mixed leaf salad.



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