



THE CORONATION QUICHE

We've given the official Royal recipe our Clarence Court crown and whisked it up with our royally delicious eggs. From the Palace, 'A deep quiche with a crisp, light pastry case and delicate flavours of spinach, broad beans and fresh tarragon. Eat hot or cold with a green salad and boiled new potatoes – perfect for a Coronation Big Lunch!'

Prep Time 2 hours | Cook Time 40 minutes (including 15 minutes blind baking) | Serves 6

For the pastry:

125g plain flour
Pinch of salt
25g cold butter, diced
25g lard
2 tablespoons milk
Or 1 x 250g block of ready-made shortcrust pastry

For the filling:

125ml milk
175ml double cream
2 Clarence Court hen eggs
1 tablespoon chopped fresh tarragon
Salt and pepper
100g grated cheddar cheese
180g cooked spinach, lightly chopped
60g cooked broad beans or soya beans

To make the pastry

Sieve the flour and salt into a bowl; add the fats and rub the mixture together using your fingertips until you get a sandy, breadcrumb like texture.

Add the milk a little at a time and bring the ingredients together into a dough.

Cover and allow to rest in the fridge for 30-45 minutes.

Lightly flour the work surface and roll out the pastry to a circle a little larger than the top of the tin and approximately 5mm thick.

Line the tin with the pastry, taking care not to have any holes or the mixture could leak. Cover and rest for a further 30 minutes in the fridge.

Preheat the oven to 190°C.

Line the pastry case with greaseproof paper, add baking beans and bake blind for 15 minutes, before removing the greaseproof paper and baking beans.

Reduce the oven temperature to 160°C.



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To make the filling

Beat together the milk, cream, eggs, herbs and seasoning.

1 Scatter 1/2 of the grated cheese in the blind-baked base, top with the chopped spinach and beans and herbs, then pour over the liquid mixture.

If required gently give the mixture a delicate stir to ensure the filling is evenly dispersed but be careful not to damage the pastry case.

Sprinkle over the remaining cheese. Place into the oven and bake for 20-25 minutes until set and lightly golden.



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