

SPINACH, BLUE CHEESE QUICHE

and walnuts



Preparation : 10 min - **Resting :** - - **Cooking :** 1 hr - **Equipment :** baking beans

Ingredients : 6

- 1 short crust pastry (see recipe) - 4 eggs - 200 ml double cream - 200 ml milk - salt, pepper - 400 g fresh washed spinach - 40 g chopped walnuts - 100 g blue cheese

1. Prepare the short crust pastry. Preheat the oven to 200°(190° fan, gas mark 5/6).
2. Place spinach in the steam basket. Add 500ml water and run the STEAM programme for 10 minutes. Set aside.
3. Use a rolling pin and thinly roll the short crust dough out on a floured work surface; line a 23cm flan dish or tin with the dough. Prick the bottom with a fork and blind bake (with baking beans) for 10 minutes. Remove the baking beans and bake for a further 5 minutes.
4. Empty the water in the metal bowl; add the eggs, cream, milk, salt and pepper. Run the EXPERT programme (without heating) for 30 seconds/speed 7.
5. Pour the quiche mixture onto the pastry base. Arrange the spinach, the blue cheese and walnuts on top. Bake for 30 minutes until set and golden brown.

