



## Quiche Lorraine

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Ingredients



For the pastry

500



500

grams



plain flour

300



300

grams



margarine



A

pinch

of



salt



Water

to



mix



(very



cold)



Ingredients



For the filling

200

200



grams



diced



smoked ham

200

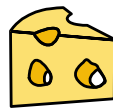
200



grams



grated



strong cheese

1

1



teaspoon



chopped



parsley



Ingredients



For the

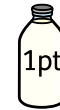
egg



custard

1

1



pint

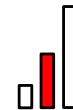
of



milk

4

4



medium



eggs

A



pinch

of



salt

A



pinch

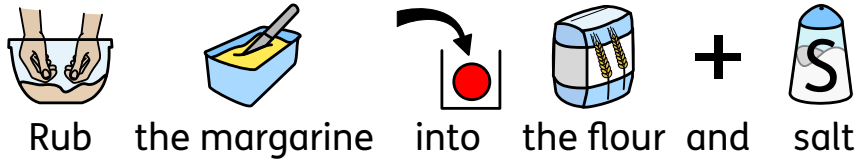
of



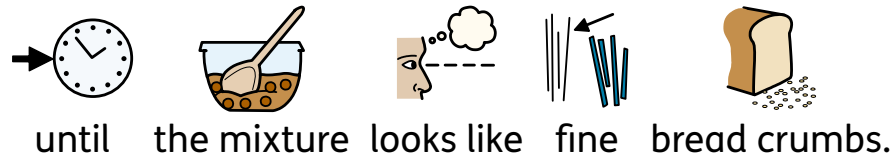
pepper



Method



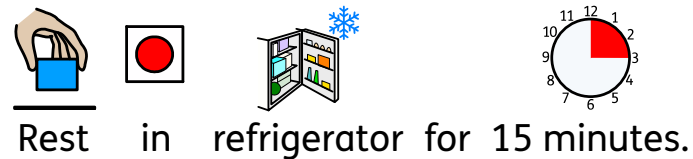
Rub the margarine into the flour and salt



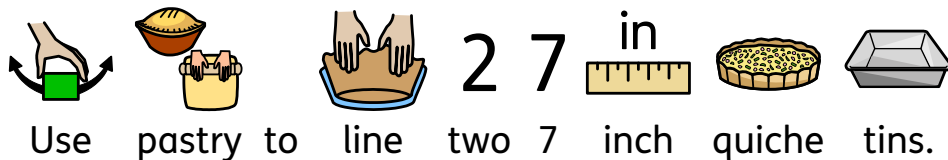
until the mixture looks like fine bread crumbs.



Mix the cold water to a smooth paste.



Rest in refrigerator for 15 minutes.



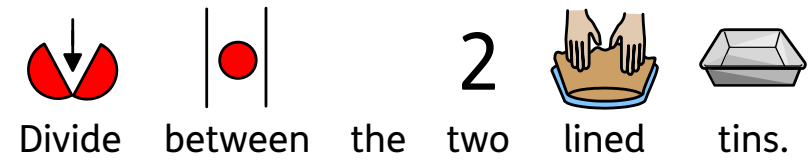
Use pastry to line two 7 inch quiche tins.



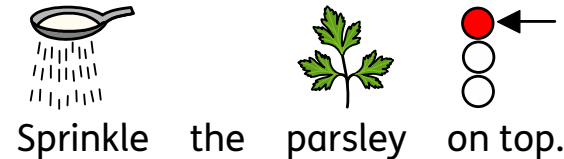
Method



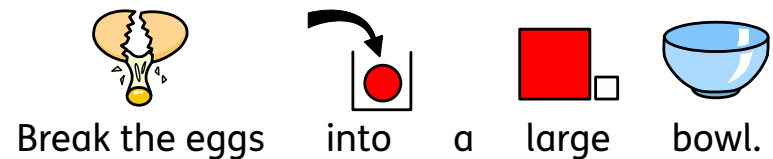
Mix the cheese and ham



Divide between the two lined tins.



Sprinkle the parsley on top.



Break the eggs into a large bowl.



Beat well, add milk and mix well.



Season.

