

Four Cheese and Chive Quiche

Prep Time	Serves	Skill Level	Dietary Needs
40m	6	Easy	
Bake Time			
25m			



Ingredients

For the pastry

250g Plain white flour
65g Butter
65g Lard
1 pinch Salt
4 tbsp Water (cold)

For the filling

200g Ricotta
50g Gruyère (grated)
50g Cheddar cheese
75g Stilton
3 tbsp Chives (snipped)
3 Egg(s) (free range)

Method

1. Place the flour, salt, lard and butter in a mixing bowl and rub the fat into the flour until it resembles fine breadcrumbs.
2. Add about 4 tbsp cold water to make a firm dough then wrap in cling film and chill in the fridge for 30 minutes. While the dough is chilling preheat the oven to 220°C (fan 200°C, gas mark 7).
3. Roll the pastry out on a floured surface until large enough to line a 23cm loose-bottomed flan tin. Line the tin with the pastry then line with a circle of baking paper, then fill with baking beans.
4. Bake for 10 minutes. Take out the paper and beans, then bake for 5 minutes more until pale golden and cooked. Reduce the oven temperature to 180°C (fan 160°C, gas mark 4).
5. Place the ricotta and the other cheeses in a bowl with the chives and eggs.
6. Beat together until smooth then spread in the pastry case and bake for 20 –25 minutes until just firm, but still has a little wobble in the centre. Allow to cool and serve at room temperature.

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