

Spring Quiche

The spring quiche of your dreams is here. Buttery shortcrust, crumbled feta, and every green vegetable spring has to offer; all bound together by 5 XL 700g Pace Farm eggs.



Prep: 30 mins

Cooking: 36 mins

Serves: 6

Makes: 1

Ingredients

Shortcrust pastry:

- 250g flour
- 125g butter
- 60-80ml water
- Pinch of salt

Quiche filling:

- 1 head of broccoli
- 1/2 bunch green asparagus
- 1 cup (150g) frozen peas
- 3 spring onions
- 1 bunch wild garlic or other fresh herbs, chopped
- 5 XL 700g Pace Farm eggs
- 250ml cream
- 200g feta (1 block)
- Salt and pepper

Method

1. Preheat oven to 180°C.

2. Combine flour, butter, water and salt to form a shortcrust dough. Rest in the fridge, wrapped, for 15 minutes.
3. Roll out onto a lightly floured surface; transfer to a 23cm tart tin.
4. Blind bake the crust for 10 minutes.
5. Cut broccoli into florets; trim asparagus ends and slice stalks (leave heads whole). Slice spring onions.
6. Blanch broccoli in boiling water for 3 minutes; drain.
7. Whisk eggs and cream with salt and pepper; stir in wild garlic.
8. Scatter broccoli, asparagus, peas and two-thirds of spring onions across the crust.
9. Crumble feta over the top.
10. Pour egg mixture over the veg.
11. Bake for 30-35 minutes until set and golden.
12. Rest briefly; scatter with remaining spring onions and serve warm.