

make
your
own...

This dish created by:



Nicky Stanbury
Hospitality Head Chef



Salami, pepper and cheese quiche

Ingredients

Puff Pastry
225g plain flour
100g butter
1 egg
Pinch of salt
Water

Quiche
160g Frozen sliced peppers, sautéed in oil with
salt and pepper
150g Grated cheese
3 Eggs
200ml Milk
Salt and pepper
20g Spinach roughly chopped
Salami 4 slices sliced in to squares
1x Basic shortcrust pastry
Quiche tin

Method

Sift 225g plain flour into a large bowl, add 100g
diced butter and rub in with your fingertips until
the mixture resembles fine breadcrumbs.
Stir in a pinch of salt, whisk up the egg and then
add 2-3 tbsp water and egg mix to a firm dough.
Knead the dough briefly and gently on a floured
surface. Wrap in cling film and chill while
preparing the filling.

Base for quiche
Grease the tin and dust with flour, roll out the
pastry and place in the quiche tray. Gently push
the quiche in to the corners. Line the pastry case
with greaseproof and baking beans. Bake in the
oven for 15-20mins 180c/gas mark 6.

Layer up in the cooked quiche case, put half the
cheese, in the base add spinach, roasted peppers
and salami. Pour in the egg and milk with
seasoning mix making sure the egg mixture has
covered all the filling Finish off with more of the
grated cheese.

Cook in the centre of the oven for 20 mins or
until set. Take out of the oven and let rest in the
tin.