

Savoury Quiche

Ingredients:

Pastry:

150g plain flour

75g hard margarine

Filling:

2 eggs

100ml milk

Additional ingredients of your choice:

Method:

1. Pre- heat the oven to 200°C/Gas mark 6.
2. To make the pastry, place the flour in a bowl and add the margarine in small pieces. Using your fingertips, rub the margarine in to the flour until it looks like breadcrumbs. Gradually add about 6-8 **teaspoons** of water and mix to a smooth dough.
3. Roll out the pastry until thin, stamp out 12 circles using a smooth-shaped cutter. Press into a jam tart tin.
4. Make your filling by whisking together the eggs and the milk, then adding your choice of extra ingredients.
5. Divide the mixture into the pastry cases and cook for 12-15 minutes.