



Spinach quiche

Ingredients

- * 2 cups finely chopped spinach or warrigal greens
- * Eggs 12 lightly beaten
- * Spring onions finely chopped 4
- * 1 cup of milk
- * 1 cup of cream
- * 1 cup of tasty cheese
- * 1 cup of mozzarella
- * 1/2 cup of Parmesan
- * Leeks 3 finely chopped
- * 2 cloves of garlic
- * Puff pastry
- * 1 nutmeg finely grated

Method

- Crush your garlic and chop your leeks
- Place the butter in a frypan add garlic and leeks
- Remove from the heat and add spinach to the pan, sauté till spinach is cooked and quite dry.
- Find a large bowl .
- Beat the eggs into your large bowl add cream and milk , a grated nutmeg, and leeks.
- Grate 3 cheeses and add to the cream mix.
- Line a large baking tray with baking paper then line the bottom and sides with pastry.
- Prick pastry all over with a fork then pop in the oven for a few minutes until lightly browned and partially cooked
- Remove pastry base and pour filling into the dish
- Cook until quiche is cooked through.

- Slice into squares so every person gets a taste