

Ingredients

200g plain flour
oil
herbs
200g cheese (e.g. Gouda)
salt + pepper
2-3 eggs
100g cold butter
250g mushrooms
150g of spring onions
smoked salmon (optional)
leaks (optional)
150g ham (optional)
1 pot of cream

Method

Make dough from flour, 1 egg, butter. If possible leave dough wrapped for 1 hour in fridge.
Chop vegetables and other optional filling items, fry them, season, and allow to cool.
Pre-heat oven to 195C. Roll out dough and put in quiche dish. Trim. Beat remaining eggs, cream, salt and pepper. Add vegetable mix. Pour cream/eggs mix over. Top with grated cheese. Cook for 45 minutes.