

Vegetable quiche

Ingredients

Garden greens – very finely chopped

Garden herbs – very finely chopped

Zucchini – seeds removed and coarsely grated

leeks – finely diced

2 eggs – whisked

$\frac{1}{4}$ cup cream

$\frac{1}{2}$ teaspoon salt and pepper

$\frac{1}{2}$ cup of grated cheese

What to do

1. Prepare all ingredients.
2. Preheat oven to 200C.
3. In a large mixing bowl whisk eggs, salt, pepper and cream for 2 minutes.
4. Add cheese, garden greens and herbs and mix through.
5. Butter the bottom of a flan dish.
6. Roll out pastry evenly to reach the top of the flan dish.
7. Gently pour egg custard into the pastry and place into a hot oven for 30 minutes.