

Ingredients



For the filling

200



200 grams



diced



smoked ham

200



200 grams



grated



strong cheese



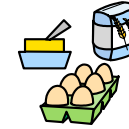
1 teaspoon



chopped



parsley



Ingredients



For the egg custard

1



1 pint



milk

4



4 medium



eggs



A pinch



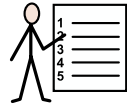
of salt



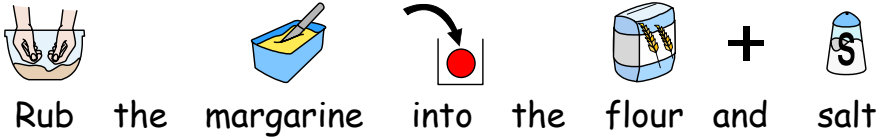
A pinch



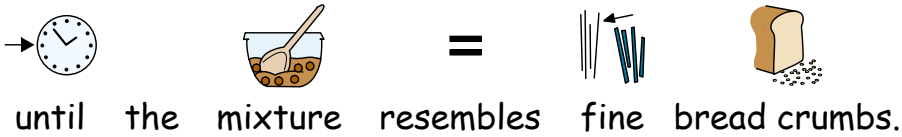
of pepper



Method



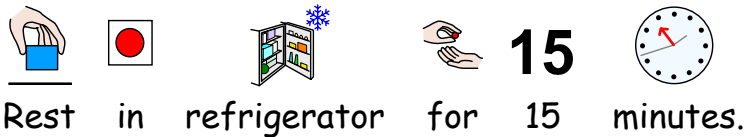
Rub the margarine into the flour and salt



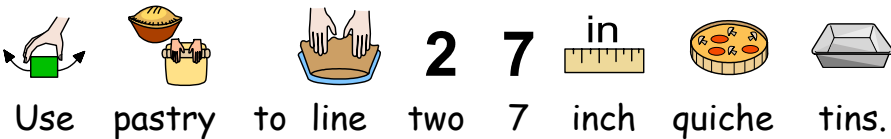
until the mixture resembles fine bread crumbs.



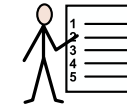
Mix the cold water to a smooth paste.



Rest in refrigerator for 15 minutes.



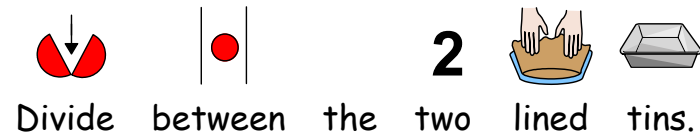
Use pastry to line two 7 inch quiche tins.



Method



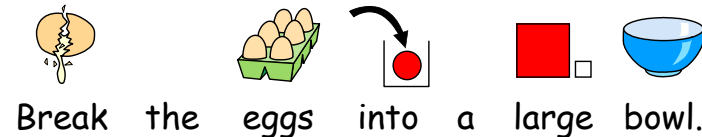
Mix the cheese and ham



Divide between the two lined tins.



Sprinkle the parsley on top.



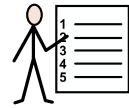
Break the eggs into a large bowl.



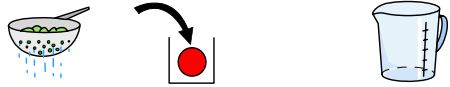
Beat well, add milk and mix well.



Season.



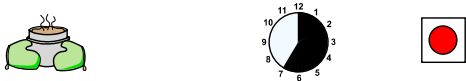
Method



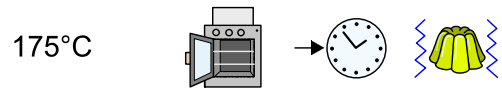
Strain into a measuring jug.



Divide between the filled tins.



Bake for 35 minutes in a



175 degrees oven until set.