



Smoked Haddock & Tomato Quiche

Follow our simple steps to make a fantastic quick and easy lunch

Serves: 4

Prepare: 10 Minutes

Cook: 1 Hour 30 Minutes

Difficulty: Easy

Ingredients

- [320g wild smoked haddock fillets](#)
- 350g organic shortcrust pastry
- 30g butter
- 1tbsp olive oil
- 3 handfuls of leeks, sliced
- 300ml double cream
- 6 eggs
- salt and pepper, to season

Method

1. Preheat your oven to 200°C
2. Roll out your pastry on a lightly floured surface and line your baking tin, leaving your pastry just higher than the edge of your tin
3. Using a fork, prick the pastry base before popping into your fridge to chill for a few minutes
4. Remove your tin from your oven and line with some baking parchment and fill with baking beans or rice if you don't have any. Bake for 15 minutes
5. Reduce your oven temperature to 180°C
6. Melt your butter in a pan and then add your oil. Mix, and then toss in your sliced leeks. Cook over a medium heat for 10-12 minutes, or until soft but not overly coloured. Remove from the heat once cooked
7. Layer your leeks and raw haddock pieces in your pastry case
8. Whisk together your eggs, cream, and a generous amount of seasoning before pouring into your case
9. Place your tin back into your oven and bake for 40 minutes, until the filling has set and is beginning to turn golden brown
10. Leave to cool in the tin for 5-10 minutes before removing and transferring to a wire rack to cool. Serve slightly warm