Smoked Salmon, Watercress & Cheddar Quiche

SERVES 8 People   **DIFFICULTY** Medium   **TIME** 1 Hour

For the Pastry

200g plain flour
100g salted butter
2 tbsp water

For the Quiche

1 white onion
1 knob of butter
1 tsp garlic puree
1/2 tbsp dried mixed herbs
Pinch of salt
3 eggs
1 tsp nutmeg
200ml double cream
100ml semi-skimmed milk
85g London 1856 Cheddar, grated
200g hot smoked salmon flakes
50g watercress, roughly chopped
10g dill, finely chopped
1 lemon

You will need

1 24cm non-stick quiche tin

Method

1. First, make the pastry. Combine the flour and butter in a food processor and briefly blitz to form a breadcrumb texture. Pour into a bowl and add 1 tbsp water. Bring the dough together and if needed add the second tbsp water to form a soft dough being careful not to overwork.
2. Wrap the dough in parchment paper and place in the fridge for 30 minutes to rest. Preheat oven to 200C/180C fan/gas 6.
3. For the quiche filling, finely dice the onion and fry in the butter for 5 - 6 minutes until softened. Add the garlic puree and mixed herbs and fry for a further 1 minute. Set aside to cool.
4. Roll out the chilled pastry on a flour surface to approx. 1cm thick. Line the quiche tin with the pastry, ensuring the pastry is pushed well into the corners of the tin. Prick the pastry with a fork before lining with parchment paper and baking beans. Bake blind for 10 minutes before removing baking beans and paper and baking for a further 10 minutes.
5. In a large jug, gently whisk the eggs, a pinch of salt and pepper and nutmeg. Pour in the double cream and milk. Add the cheese, salmon and chopped watercress and stir all the ingredients together well.
6. Once the pastry case is baked, remove from the oven and spoon in the onion mixture. Pour in the cream mixture carefully and return to the oven. Bake for 25 - 30 minutes until the quiche is set and just starting to turn brown on top.
7. Remove from oven and allow to cool slightly before slicing. Serve warm from the oven or allow to fully cool and refrigerate.