



Recipe: Mixed Pepper Quiche

10 Portions

Ingredient	Amount
Plain Flour	150g
Wholemeal Flour	50g
Baking Margarine	100g
Water	35ml
Red Pepper	65g
Green Pepper	65g
Yellow Pepper	65g
Grated Cheese	200g
Milk Powder	25g
Water	250ml
Eggs	2

Method:

- Make up pastry using chilled water cover and put in fridge for ½ hour to rest
- Line tin with pastry, making sure you neaten and crimp the edge of the pastry and bake blind reg 6 or 200c for 15 - 20 minutes approx.
- Wash and dice peppers, fry off, until soft
- Sprinkle cheese and peppers over pastry base
- Mix milk powder with water, add beaten egg and seasoning, then pour into pastry base
- Oven bake reg 5 or 190c for 30 minutes approx. or until set and golden