

## **Spinach, mushroom, and goats cheese quiche, with option to add bacon**

Serves 4, takes 40 minutes plus resting and baking time

*For the pastry*

*\* Butter - 80g, chilled and cut into chunks*

*\* Flour - 130g*

*\* Salt - a pinch*

*For the filling*

*\* Spinach - a bunch, thoroughly washed (or a bag of baby spinach)*

*\* Bacon (optional) - 6 rashers smoked streaky, rind removed*

*\* Olive oil - a drizzle*

*\* Mushrooms - a couple of handfuls, thinly sliced*

*\* Garlic - 1 clove, peeled and halved*

*\* Eggs - 6*

*\* Single cream - 120ml*

*\* Basil - a handful of leaves, torn*

*\* Nutmeg - 1/4 tsp*

*\* Salt - 1/4 tsp*

*\* Goat's cheese (or mozzarella) - 130g, sliced*

*25cm metal tart tin, greased*

Start by making the pastry.

Place the butter, flour and salt into a mixer. Blitz to an even breadcrumb texture. (If you're making the pastry by hand, use Delia's technique of putting the butter in the freezer for half an hour, then grate it into a bowl with the flour and gently mix with your fingers to create the breadcrumb texture.) Add two tablespoons of cold water and mix until it comes together in one ball. Remove the dough from the bowl, press into a flattish disk, wrap in cling film and place in the fridge for at least 20 minutes to rest. It will keep for up to three days like this.

Remove the pastry from the fridge 20 minutes before you want to roll it.

Preheat the oven to 180 degrees C.

Roll out the pastry on a well-floured work surface, turning and flipping it over frequently. You want it large enough to comfortably fit the tin and go all the way up the sides.

Carefully place the pastry into the tin and press it down firmly with your fingers all the way around the sides, removing any air bubbles. Prick the base of the pastry a few times with a fork.

Bake in the oven for 15 minutes, or until the pastry starts to colour very slightly.

Meanwhile make the filling.

Boil up a kettle of water. Place the spinach in a colander and slowly pour the boiled water over the top, wilting the leaves. Leave to drain and set aside.

If using bacon, fry until quite crisp in a large frying pan over a high heat. Remove from the pan and set aside.

Add a drizzle of olive oil to the pan and fry the mushrooms and garlic on a medium high heat, stirring often. Season with salt and pepper.

Meanwhile, crack the eggs into a mixing bowl. Add the cream, basil, nutmeg and salt, and season with black pepper. Whisk to combine.

Squeeze as much water as you can out of the spinach and then roughly chop the leaves.

By now the mushrooms should be nicely browned. Remove and discard the garlic halves from the frying pan, then add the mushrooms, spinach and bacon (if using) to the egg mixture. Mix to combine.

Pour the mixture into the prepared pastry case. Top with slices of your chosen cheese and place in the oven for 30 minutes.

Enjoy hot, warm or at room temperature with a crunchy salad, or as part of an al fresco spread.