

# Cheese & Caramelised Onion Quiche



*Mrs Darlington's*

SIGNATURE RECIPE SERIES

A wonderful rich and creamy quiche with a tasty layer of Mrs Darlington's Caramelised Onion Chutney, perfect for summer dining.

*Mrs Darlington*



**Serves:** 6-8

**Preparation Time:** 30 minutes

**Cooking Time:** Approx 30 minutes

**Oven Temperature:** Preheat to 180°C / 160°C Fan / Gas 4

**Ingredients:**

1 x 375g pack of ready rolled short crust pastry

3 large eggs

170ml / 6fl oz double cream

150g / 5 ½ oz grated mature cheddar cheese

1 jar of Mrs Darlington's Caramelised Onion Chutney

Salt & freshly ground black pepper

**Instructions:**

- Grease a 10inch/25cm loose-bottomed flan tin. Ideally, a fluted one.
- Roll out the pastry on a lightly floured surface to a large round, big enough to cover the base and sides of the flan tin. Line the tin with pastry, leaving some excess hanging over the edges. Chill in the fridge for 30 minutes.
- Once rested, line the pastry with baking paper and then add baking beans on top. Blind bake for 10-15 minutes until the pastry starts to golden. This process prevents the quiche from having a soggy pastry bottom.
- Carefully remove the baking beans and paper from the tin and cook for another 5 minutes, then trim the edges of the pastry.
- In a bowl, combine the eggs, double cream, most of the grated cheese and seasoning.
- Spread a jar of Mrs Darlington's Caramelised Onion Chutney evenly over the base of the tart, then carefully pour the egg, cream and cheese mixture over it. Sprinkle the remaining cheese over the top.
- Put the tart on a baking sheet and then place in the oven for 20-25 minutes or until the top is golden and just set.

**Mrs Darlington's top tip** "Try using Mrs Darlington's Sweet Apple Chutney instead of Mrs Darlington's Caramelised Onion".

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