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RECIPES

# Rosted tomato Basil parmesan quiche

This elegant quiche features sweet roasted cherry tomatoes, fresh basil, and a rich, cheesy cream filling, all encased in buttery homemade pastry. Perfect for brunch, lunch, or a light dinner with salad.

## Ingredients

### For the Filling

- 300g cherry tomatoes
- Olive oil, for drizzling
- 50g Parmesan (or vegetarian hard cheese), grated
- 2 eggs
- 284ml double cream
- Handful of fresh basil leaves, shredded, plus a few whole for garnish

### For the Pastry

- 280g plain flour, plus extra for dusting
- 140g cold butter, cut into cubes
- 2–4 tbsp cold water

## Instructions

In a large bowl, rub the flour and butter together with your fingertips until the mixture resembles fine breadcrumbs.

Add 2–4 tbsp cold water, a little at a time, mixing just until the dough comes together.

Shape into a ball, wrap in cling film, and chill for at least 20 minutes (or up to 2 days). You can also freeze it for later use.

On a lightly floured surface, roll out the dough into a circle about 5cm larger than a 25cm tart tin.

Gently lift the pastry using your rolling pin and drape it into the tin, pressing into the edges. Leave some overhang around the rim.

Chill in the fridge or freezer for 20 minutes. Meanwhile, preheat the oven to 200°C (fan 180°C) or gas mark 6.

Place the cherry tomatoes in a small roasting tin. Drizzle with olive oil, season with salt and pepper, and roast in the oven (lower shelf) for about 15–20 minutes until softened and lightly blistered.

Prick the base of the chilled pastry case with a fork. Line with baking paper or foil and fill with baking beans.

Bake for 20 minutes, then remove the paper and beans. Return to the oven for 5–10 minutes more, until golden and crisp.

While the pastry finishes baking, whisk the eggs in a bowl. Gradually mix in the cream, stir in the shredded basil, and season with salt and pepper.

When the tart case is ready, remove from the oven. Take out the roasted tomatoes as well.

Sprinkle half the Parmesan over the pastry base, then arrange the roasted tomatoes on top.

Pour in the cream and egg mixture, then finish with the remaining cheese.

Return to the oven and bake for 20–25 minutes until the filling is set and golden.

Allow to cool slightly in the tin, then trim any excess pastry and carefully remove the quiche.

Garnish with the remaining whole basil leaves. Slice and serve warm or at room temperature