

Lazza's Kitchen: Egg and Cheese Flan

**Lazza really is getting to grips in the kitchen now.
This week he returns to savoury mode with an egg/cheese flan.**

My mum was an amazing cook. Honestly, her recipes were fabulous. Ironically, as I got older she became a school cook, and would bring home delicacies left over at lunchtime. I loved school dinners, especially puddings!!! School custard was the best, was it not?
She made the most fantastic egg and cheese flan. I have never come across one that tasted as nice anywhere. Sadly the recipe passed with her. If mine comes out even half as good I will be very happy. I have just put mine in the oven, so am typing this with great anticipation.



This is a very simple recipe (thankfully)
100g / 3 and a half oz. of mature cheddar;
1 pie crust (obviously you can make your own
pastry, or roll out shop bought):
3 eggs: 1 cup milk: some filling (if you want)
1 tomato for garnish: 1/2 teasp mixed herbs

1. Obviously, if you are making pastry, or rolling out, this is first stage. As you can see, my bravery only lasted to buying a shop prepared savoury pastry case - I will get braver and prepare pastry in a future pack
2. Preheat oven to 190C/375F/Gas 5.
3. Lay out the cheese evenly at the base of the pastry.
4. On top of that, lay filling if you want some. I have gone for some chopped up ham, but really the world is your oyster. That's the beauty of cooking!!
5. Into a bowl, break the eggs and whisk up, before adding the milk and continuing to whisk together. Then add the herbs too.
6. Being careful, pour into the pie (I had a little left over). Garnish with sliced tomatoes.
7. Place in centre of oven and cook for around 30-40 minutes; have a peek around 30 to see. The centre should jiggle slightly, and a knife in the middle should come out clean.
8. Let it stand for a few minutes before enjoying!!!



Going into oven

No
More
Shop
Bought
Quiche
For me
🍴
Honestly,
It's delicious



All cooked