

WALNUT & CELERY QUICHE

Ingredients

- 2 stalks celery finely chopped
- 150ml single cream
- 100g Stilton cheese, crumbled
- 100g Gruyère cheese, grated
- 1 tbsp olive oil
- 3 eggs
- 75g Crazy Jack Walnuts
- Salt & pepper

Method

9 inch loose bottomed tart tin lined with short crust pastry

1. Preheat the oven to gas mark 6, 200°C.
2. Heat the oil in a small pan and sauté the celery until translucent.
3. In a large bowl beat the eggs and add the cream, Stilton, walnuts, and celery, and mix well.
4. Sprinkle the Gruyère cheese over the base of the pastry case and pour the egg mixture over, Bake for 35-40 minutes until set. Leave to cool for 5 minutes and serve with a mixed leaf salad.