

# Quiche Lorraine with peas & Dill & Lemon Herb Salt



**Always a firm favourite and so simple to cook.  
All your favourite herbs mixed and ready to go!**

## Ingredients

130g of Pancetta for cooking (bacon lardons)  
75g Gruyere cheese (grated)  
2 tbs of olive oil  
2 large eggs and 1 extra yolk  
10fl oz double cream  
1 tsp/2 tsp of Dill & Lemon herb salt  
pack of Just Roll shortcrust pastry (or if really clever make your own!)

## Method

Line a flan dish with greaseproof baking paper.  
Put the pastry in the flan dish and make sure the sides are high. Prick all over with a fork as in cooking the pastry will shrink.  
Cook in the oven 180C (350F) , gas mark 4

Whip the eggs and extra yolk with the double cream and Dill & Lemon Herb Salt

Place the pancetta and gruyere cheese in the base of the pre-cooked pastry case and pour in the egg mixture.

Cook in the oven at 180C (350F) Gas Mark 4 for approximately 30-40 mins until the flan is golden brown and cooked through the middle.