



## INGREDIENTS

### For the Pastry

300g/12oz plain flour  
75g/3oz lard  
75g/3oz butter  
6 tbsp cold water

### For the Filling

1 small onion  
1 tsp vegetable oil  
3 mushrooms, chopped  
Pinch of black pepper  
Pinch of salt  
1 tsp herbs, chopped  
4 pigs in blankets  
4 eggs, medium  
450ml mix of cream and milk  
100g grated cheese

*Serve warm with a seasonal accompaniment.*

## METHOD

1. Pre-heat the oven to 175°C (fan assisted).
2. To make the pastry place the ingredients in a food processor and blitz until broken down. The mix should resemble a fine breadcrumb.
3. Keeping the motor running, pour in the water in a steady stream. Leave the mixer going until the pastry forms into a ball.
4. Remove the pastry ball from the mixer and place in a plastic bag in the fridge for half an hour.
5. To prepare the filling, gently fry the onion for 10 minutes in a little oil until translucent, then add the mushrooms and fry for another 5 minutes or until they are quite dry. Mix in the herbs and season with a pinch of salt and black pepper. Leave to one side to cool.
6. Slice the pigs in blankets into bite-sized pieces and leave to one side.
7. In a measuring jug lightly whisk the eggs together and then add the cream and milk. Mix until fully incorporated and then set to one side.
8. Remove the pastry from the fridge and roll out on a floured surface until the pastry is approximately 3-4 cm larger in diameter than your flan tin.
9. Carefully lift the pastry with your rolling pin and lay into the tin. Gently press the pastry into the edges. Place in the freezer for 5 minutes.
10. Remove from the freezer. Line the pastry with a sheet of parchment paper and cover with baking beans (dried beans, lentils or rice also work well). Blind bake for 10 minutes.
11. Remove from the oven, remove the parchment and beans and trim off the excess pastry using a knife. Return to the oven and bake for a further 5 minutes.
12. Once again, remove from the oven to fill the pastry case with the prepared filling. Start by evenly sprinkling the onions, mushrooms, pigs in blankets and cheese and then pour over the egg, cream and milk mixture. Bake in a preheated oven for 30-35 minutes until golden brown.