

*Taste is in our nature*



## Broccoli savoury pie

Serves 4-5

*This 'pie' will separate into a soft crust with a quiche-like centre.*

*You can change the vegetable in this pie, for example you may like to add two cups of grated and squeezed zucchini or two cups of lightly cooked corn kernels or lightly steamed, cubed sweet potato. Add a few chopped chives, spring onions or chopped parsley if you wish.*

*Omit the bacon or ham if a vegetable version is required and add extra broccoli.*

### INGREDIENTS:

- ½ cup self-raising flour
- ¾ cup chopped ham or 2 rashers bacon, cooked and chopped
- 2 tablespoons butter, melted gently
- 4 large free-range eggs
- salt and pepper to taste
- 1 cup grated tasty cheese
- 2 cups lightly steamed broccoli florets
- 1 medium sized onion, finely diced and softened in a teaspoon of butter
- 1½ cups milk
- 1 teaspoon curry powder

### DIRECTIONS:

Preheat oven to 190°C.

Prepare a deep quiche dish by greasing well.

Mix together cheese, ham and broccoli.

Add flour and stir until flour coats the other ingredients.

Whisk together milk, eggs, melted butter and curry powder.

Stir the egg mixture into the broccoli mixture, taking care not to over mix.

Season with salt and pepper.

Pour into a well-greased quiche or pie dish and cook for about 40 minutes or until pie is set and lightly browned on top.

The cooking time will depend on the size of dish you use; the wider the dish the less time it will take. The centre should be soft, but set rather like a baked custard or quiche filling.

Serve warm.

*NOTE: the onion can be softened in a microwave oven. Place the finely diced onion and butter in a cup or small bowl. Cover with microwave-safe plastic wrap and cook on high for about 1 minute.*

*Tassie broccoli is  
brocciful  
of flavour.*

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