



## Mrs Crimble's Bacon and Cheese Flan



### You will need...

Flan dish 28cm/11 inches diameter

Mrs Crimble's pastry mix

90g Butter or pastry margarine

70ml water (5 Tablespoon water)

### Bacon & cheese filling

175g (6oz) lean bacon or lardons chopped into small pieces

1 small onion finely chopped and lightly fried

3 large eggs

200ml / 7fl oz tub of fresh single cream or milk

1-2 Tbsp Parmesan cheese

150g / 5oz Grated cheddar cheese

Pinch of fresh chopped or dried Parsley

Salt and freshly milled black pepper



Making it special – other ingredients you can add - Sweet corn, tomatoes, red pepper, mushrooms, celery

### **Baking instructions**

1. Preheat the oven to 190°C / 170°C (for fan assisted ovens) / 375°F / Gas Mark 5.
2. Gently rub together with cool clean hands the pastry mix with butter or pastry margarine cut into small pieces
3. Add the water gradually, mixing until the pastry can be pressed together
4. For best results cover with cling film and allow to rest for at 5-10 minutes  
The pastry may be a little wetter than your usual pastry
5. Roll the pastry onto floured surface using gluten free flour to line a flan dish 28cm/11 inch diameter
6. Bake in the oven for 8 minutes to help cook the pastry base. Remove the pastry case and set aside before adding the filling

### **To make the filling**

7. Beat the eggs cream salt pepper together. Then add the grated cheese, parmesan, onion & bacon
8. Pour into the prepared flan dish and bake in the centre of the oven for 25-35 minutes until golden brown, checking that the filling has set and is thoroughly cooked
9. Remove from the oven and serve hot or cold.

Oven temperatures and cooking times may vary. These instructions are given as a guide only