

GLUTEN FREE BRIE, BACON & CRANBERRY QUICHE



By Sarah Howells, The Gluten Free Blogger

Ingredients – everything but the pastry, available at Johns!

- 400g pack, ready-made shortcrust GF pastry (Genius used in this recipe)
- 1 red onion, diced
- 1 tsp virgin olive oil
- 160g of smoked bacon lardons
- 200g Somerset Brie (sliced into 5mm slices)
- 3 tbsp cranberry sauce
- 4 large eggs

Method (Serves 6)

- Preheat the oven to 180c or Gas Mark 4
- Roll the pastry out to approx. 3mm thick, and then use the rolling pin to lay it over a large flan dish. Press the pastry into the dish and trim the edges, with a little to spare in case it shrinks during cooking!
- Cover the pastry with baking paper and fill with uncooked rice or baking beans. Bake for 20 minutes, until golden brown around the edges.
- While the pastry is 'blind baking', prepare the filling.
- For the filling, whisk the eggs in a jug with salt and black pepper to taste. Then fry the bacon lardons, and red onion in the olive oil on a low heat until the lardons are cooked through and becoming crispy on the outside.
- Remove the pastry from the oven once cooked, and discard of the paper and baking beans / rice.
- Spread the cranberry sauce evenly onto the pastry base and up the sides. Then evenly cover with the red onions and bacon lardons. Then, evenly lay the brie slices over the top of that and finally pour the egg mixture over the top, making sure to fill any holes and gaps. (Just don't overfill – you don't want a soggy bottom!)

Johns

**RECIPE
CARD**

- Place back into the oven and bake for another 30 minutes.
- Remove once cooked and eat hot or cold!

TOP TIP — For more Gluten Free recipes and ideas, visit [The Gluten Free Blogger!](#)

*Recipe & photos from Sarah Howells (aka, the gluten free blogger)