

**Cheese & Leek Flan**



**Ingredients**

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Eggs Medium	0.5 each	5 each	25 each	50 each	100 each
Semi Skimmed Milk	47 ml	474 ml	2.37 L	4.74 L	9.47 L
Cheddar Cheese	42 g	417 g	2.08 kg	4.17 kg	8.33 kg
Margarine	10 g	104 g	521 g	1.04 kg	2.08 kg
Plain Flour	21 g	208 g	1.04 kg	2.08 kg	4.17 kg
Leeks	42 g	417 g	2.08 kg	4.17 kg	8.33 kg
Fresh Tomatoes	8 g	83 g	417 g	833 g	1.67 kg
Dried Thyme	0 g	1 g	3 g	6 g	13 g
Bouillon Veg	0 g	1 g	3 g	6 g	13 g

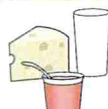
**Method**

Mix together the flour & margarine to breadcrumb consistency & bind with a little cold water to form a pastry.  
 Roll out the pastry to about 3mm thick & line the flan dishes/tray  
 Blind bake (or the PASTRY WILL BE RAW) the pastry by laying a sheet of greaseproof paper in the base & filling with raw rice. Bake the pastry until cooked.  
 Sweat the sliced leeks down until cooked BUT with no colour, lay the leeks into the bottom of the cooked bases  
 Lay the finely sliced tomatoes over the leeks  
 Mix together the Eggs, Milk, Grated Cheese, Dried Thyme & Vegetable Bouillon, pour over the cooked leeks & tomatoes in the pastry cases  
 Bake in the oven at 170c until the filling is firm & the top is golden in colour

**Assembled Tags**



Contains Eggs



Contains Milk

SO<sub>2</sub>

Contains Sulphur Dioxide & Sulphites > 10mg/Kg



Contains Wheat