

CHEESE AND BACON QUICHE IN A COB

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Baked

Occasions: Dinner, Lunch



Preparation: **75** mins

Serves: **6** people

INGREDIENTS

500g cob loaf

1 tbsp olive oil

1 onion, finely chopped

200g rindless middle cut bacon, diced

8 eggs

½ cup (125ml) thickened cream

½ cup (75g) self-raising flour

½ cup chopped parsley

1 ½ cups (135g) cheddar cheese

Salt and pepper

Green salad, to serve

METHOD

1. Preheat oven to 190°C/170°C (fan-forced) and line a baking tray with baking paper.
2. Lay two sheets of foil to form a cross and place cob in the centre. Crunch up sides to enclose base of cob. Place onto baking tray.
3. Using a serrated knife, cut a 15 cm circle off the top of the cob loaf. Pull away the soft crumb from the centre, leaving a 5mm thick shell.
4. Heat the oil in a non-stick frying pan over high heat. Add onion and bacon. Cook, stirring, for 5 minutes or until onion is cooked and bacon browned. Cool slightly.
5. Whisk eggs together and stir in cream, flour, parsley and 1 cup of cheese. Season with salt and pepper. Pour into prepared cob and sprinkle with remaining cheese. Bake 50-55 minutes until the tip of a small knife inserted into the centre comes out clean. (Cover cob loosely with foil if browning too much). Remove and stand 10 minutes before cutting into wedges. Serve warm with green salad.

NOTES

Tips

- The removed soft bread crumb can be dried out in the oven and processed to make dried breadcrumbs.
- Alternatively, freeze fresh crumb and use in stuffing, meatloaf or meatballs,