

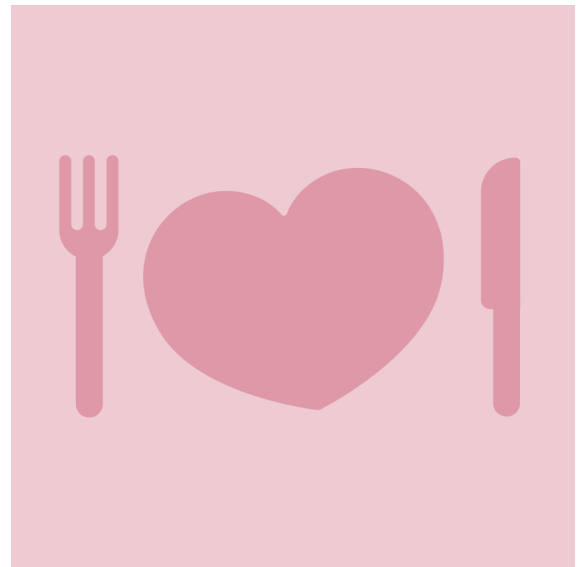


# SMOKED DUCK AND FETTA QUICHE

**Difficulty:** Easy

**Serves:** 12

**Cooking:** 30 minutes



## INGREDIENTS

2 Luv-a-Duck Smoked Duck Breast, skin removed, diced  
3 sheets shortcrust pastry  
4 eggs  
300ml thickened cream  
1 bunch English spinach, wilted  
1/2 cup feta cheese, crumbled  
Salt and pepper

## METHOD

1. Preheat oven to 190°C.
2. Grease 2 x 12 cup patty pans. Cut out pastry circles with biscuit cutter to fit patty pans. Gently push and mould pastry into patty pans.
3. Place a small amount of diced duck, spinach and feta in each pastry case.
4. Beat together eggs, cream, salt and pepper.
5. Carefully fill each pastry case with egg mixture. Be careful not to overfill or it will be difficult to remove quiches from pan.
6. Bake for 10-14 minutes. Quiche is ready when nicely browned and filling puffs up.
7. Allow to cool slightly then remove quiche to wire rack.