**3 Recipes from Mrs Duff’s Kitchen**

**Broccoli and Ham Quiche – serves 6**

250g plain flour

110g butter

2 to 3 tablespoons cold water

I small head of broccoli, cut into florets and cooked

120g ham, cut into strips

120g cream cheese

3 eggs plus 2 egg yolks

600ml double cream – you can use whole milk but cream is best!

1teaspoon Dijon mustard

Salt and pepper to taste

Pre-heat the oven to 200C. Line a 23cm deep-sided tin with baking parchment. Make the pastry by rubbing in the butter into the flour until it looks like fine breadcrumbs. Add the water until the pastry just comes together. Roll out and line the tin, pushing the pastry into the bottom and up the sides of the tin, before using the rolling pin to trim off the excess pastry. Put some more baking parchment into the lined tin and fill with baking beans (you can use rice or dried pulses), put into the oven for around 20 minutes until the pastry is set. Remove the baking beans and put back in the oven to crisp up the base. **This is called ‘baking blind’.**

In the meantime, make the savoury custard. Beat the eggs together and add in the mustard, cream and seasoning to taste before giving it all another good whisk. When the case is crisp, remove from the oven. Put the ham on the bottom followed by the broccoli and the cream cheese, evenly spacing it all out. Pour over the custard and put back into the oven for 20 to 30 minutes. There must still be a wobble in the custard when you remove it as it will set further as it cools.

**Apple and Banana Crunch – serves 6**

675g cooking apples (I used eating apples in my video – try to use as sharp an apple as possible)

3-4 medium bananas

Juice of 1 lemon

75g caster sugar

**For the topping**

100g butter

225g soft brown sugar

150g plain flour

1 teaspoon ground cinnamon

75g pecan pieces (use granola if you are nut free)

Pre-heat the oven to 180C. Core the apple and cut into smallish chunks. Peel the bananas and slice. Mix the two together with the lemon juice and sugar and put into a 1½ litre oven proof dish. For the topping, melt the butter. Put all the other ingredients into a bowl and stir in the butter. Spoon the mixture on top of the apple and banana and bake for 45 minutes to an hour. This is best served hot with cream and/or ice-cream.

**Lemon Meringue Tartlets**

Left over pastry from making quiche

2 egg whites from making quiche

100g caster sugar

12 teaspoons of lemon curd

Pre-heat the oven to 200C. Roll out the pastry trimmings and using a cutter line the holes of a 12-hole mini muffin tin. Bake blind as above. Remove the baking beans and fill each tartlet case with a small teaspoon of lemon curd. Whisk the egg whites until soft peaks form and then slowly add the sugar, whisking between each addition. Top each tartlet with a spoonful of meringue and put back into the oven, reducing the temperature to 180C for about 10 minutes until they are crisp.