



Chäschueche (Swiss Cheese Tart)

Chäschueche literally means 'cheese cake' in Swiss German, which might make you think we're preparing dessert. But cheese tart would be a better translation, as Chäschueche is savoury, more like a quiche. You can use any hard cheese to make this Swiss cheese tart, such as Raclette, Tilsit, Appenzeller, Vacherin Fribougeois, Gruyère or a mixture.

Serves 4-6



INGREDIENTS

- 4 eggs
- 1 cup milk (250ml)
- 1 cup cream (250ml)
- Freshly grated nutmeg, to taste
- Salt flakes and freshly ground white pepper, to taste
- Plain flour, for dusting
- 320g shortcrust pastry (11½oz)
- 200g freshly grated Gruyère (7oz)

METHOD

1. Preheat oven to 200°C (400° F).
2. Whisk eggs, milk, cream, nutmeg, salt and pepper together.
3. On a very lightly flour-dusted work surface, roll the pastry out to a disc about 30cm (12") wide.
4. Use it to line a 21cm (8½") fluted pie tin (ideally with a perforated base), pressing the dough gently into the flutes.
5. Refrigerate for 15-30 minutes.
6. Place tin on a baking tray and cut the excess pastry off above the top of the tin.
7. Spread the Gruyère over the base of the pastry.
8. Pour the egg mixture over the cheese.
9. Place in the oven and bake for 35-40 minutes, until the top is well coloured and the centre only has a slight wobble when shaken.
10. Remove from oven and set aside for 10 minutes.
11. Remove Chäschueche from the tin, cut into quarters and serve warm with salad.