

Glass Fibre Quiche Pan – Hints and Tips

- Trim pastry using scissors
- Use a ball of pastry to help settle your raw pastry in to the fluted sides of the pan
- When you lift the pan you will feel the pan give slightly, this is normal and will not damage your bake. The tin should go directly on to the oven shelf to cook.
- If you are nervous moving the pan with the liquid mix in it, half fill the pan, put it on to the oven shelf and add the rest of the mix.
- If you intend to eat the quiche immediately leave the quiche/pan to cool for 5 or so minutes until able to handle. Alternatively, leave the quiche to go cold in the pan.
- To remove the quiche/tart from the tin push down the sides of the pan and remove the cooked quiche. (See video)
- If this feels too difficult, take an upturned dinner plate push the quiche pan against the plate edges and slide the quiche on to a cooling rack. (See video)

NB This pan will give you deliciously crunchy pastry but if you need very 'sharp' edges on your quiche this is not the pan for you. Try our loose enamel based tins SKUS 32227; 32229. You can cut your pastry by rolling a rolling pin across the top edge of these pans and leaving a clean finish.