



Coronation Quiche



I need to make enough coronation chicken for 3 different occasions.

- 1) A staff party (24 people)
- 2) A family gathering (9 people)
- 3) A street party (300 people)

Can you help me calculate how much of each ingredient I need to make my coronation chicken dishes?

6 servings	24 servings	9 servings	300 servings
Pastry: 250g plain flour	kg	g	kg
100g cold butter	g	g	kg
4 tbsp milk (15ml)	tbsp	tbsp	ml
Filling: 125ml milk	ml	ml	litres
175ml double cream	ml	ml	litres
2 medium eggs	eggs	eggs	eggs
1 tbsp fresh tarragon	tbsp	tbsp	tbsp
100g cheddar	g	g	kg
180g spinach	g	g	kg
60g broad beans	g	g	kg



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6 servings	24 servings	9 servings	300 servings
Pastry: 250g plain flour	1 kg	375 g	12.5 kg
100g cold butter	400 g	150 g	5 kg
4 tbsp milk (15ml)	16 tbsp	6 tbsp	750 ml
Filling: 125ml milk	500 ml	187.5 ml	6.25 litres
175ml double cream	700 ml	262.5 ml	8.75 litres
2 medium eggs	8 eggs	3 eggs	100 eggs
1 tbsp fresh tarragon	4 tbsp	1.5 tbsp	50 tbsp
100g cheddar	400 g	150 g	5 kg
180g spinach	720 g	270 g	9 kg
60g broad beans	240 g	90 g	3 kg

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- The recipe was chosen by the king and queen consort in conjunction with the royal chef, Mark Flanagan, whose recipe it is, because it is a good sharing dish, can be served hot or cold, suits a variety of dietary requirements and preference, can be adapted, and is not too complicated or costly to make.
- UK bookmaker William Hill are 9/2 that King Charles' Coronation on May 6 will have more TV viewers than the Euro 2020 final.