

Mini Quiches

Ingredients:

- 6 sheets shortcrust pastry, thawed

Quiche Filling:

- 6 eggs
- 1 1/3 cups of cream
- 1 teaspoon salt
- pinch of pepper

Quiche Lorraine (makes approx. 24):

- 20g butter
- 150g bacon, finely chopped
- 2 cloves garlic, finely chopped
- 1 handful parsley, finely chopped
- 125g tasty cheese, grated

Mediterranean (makes approx. 24):

- ½ cup olives, finely chopped
- ½ cup sundried tomatoes, finely chopped
- 50g feta, crumbled
- 1 handful chives, finely chopped
- 125g tasty cheese, grated

Instructions:

Quiche pastry:

1. Preheat oven to 180°C.
2. Spray 4 muffin trays with oil.
3. Cut 48 rounds (or enough that everyone gets 2 quiches) out of pastry using a cutter.
4. Press into muffin tin, making sure there's no air underneath the pastry.
5. Prick the base 4 times with a fork.
6. Bake for 5 minutes until the surface of the pastry is JUST cooked.
7. Remove from oven and let cool – pastry will only be slightly cooked.

Quiche Lorraine:

1. Melt butter in a small pan.
2. Cook bacon pieces and garlic until bacon is light golden. Transfer to bowl.
3. Mix in chopped parsley
4. Place a pinch of cheese in each quiche crust, top with 1 teaspoon bacon mixture, then 1 tablespoon of egg mixture - fill to top.

Mediterranean:

1. Mix the chopped olives, sun dried tomatoes, feta and chives together.
2. Place a pinch of cheese in each quiche crust, top with 1 teaspoon olive mix, then 1 tablespoon of egg mixture - fill to top.

Baking:

1. Bake for 20 minutes at 180°C until surface is light golden. They will puff, then sink.
2. Let cool for 2 minutes before removing from the tin. Serve warm.