

MINI QUICHE

INGREDIENTS

- 2 sheets of frozen short crust or puff pastry
- 2 Eggs, beaten
- 1 cup (250ml), warmed milk
- 2 rashers (100g) bacon finely chopped
- ½ onions, finely chopped
- 100 grams of grated tasty cheese

METHOD

1. Set oven to 200°C
2. Spray the patty tray
3. Using a 6cm cutter cut 10 rounds and place in patty pans making sure the pastry fits right to the top
4. Mix eggs, bacon onion milk and the cheese in a bowl. Pour some of the mixture in each case
5. Bake at 200°C for 20 min until mix is firm and raised

