



Mini Quiches

Ingredients

- 300g shortcrust pastry
- plain flour , for dusting
- 4 rashers back bacon or ham or tomatoes for vegetarian
- oil , for frying
- 100g gruyère cheese , grated or any hard cheese
- 2 medium eggs
- 125ml double cream

You will need

- 18-20 mini tartlet tins

Method

- **STEP 1**

Roll the pastry out onto a lightly floured work surface until very thin. Cut out circles that are 1cm larger in diameter than the tartlet tins. Line the tins with the pastry circles (you may need to bake these in batches if you do not have enough tins) pressing into the edges and up the sides. Re-roll any pastry offcuts until you've lined all the tins, then chill for 30 mins (if you're baking in batches, chill the off-cuts too).

- **STEP 2**

Heat the oven to 200C/180C fan/gas 6. Line each pastry case with a piece of foil and fill with baking beans or uncooked rice. Bake for 10 mins, then lift out the foil and beans and bake for another 5 mins. Meanwhile, **fry** the bacon in a little oil until crisp.

- **STEP 3**

Divide the bacon and half the cheese between the cases. Beat the eggs and cream together, then pour over the bacon and cheese until the cases are almost full. Scatter over the remaining cheese. Bake for 20-25 mins until golden and puffed up. Leave to cool, then chill before serving. *Can be made a day ahead.*