



# Mini Quiches



**Makes**

24



**Prep Time**

15 - 20 mins



**Cook Time**

12 - 15 mins

*I have lost count of how often I have made these! For nibbles or lunchbox snacks, they seem to mysteriously vanish from the cooling rack.....*

## Ingredients

**3 sheets puff pastry**

**1 Tbspn olive oil**

**1 small brown onion,  
finely chopped**

**3 rashers of bacon, finely  
chopped**

**80gms tasty or cheddar  
cheese**

**2 eggs**

**¼ cup thickened cream**

**½ cup milk**

**2 teaspoons plain flour**

**1 tspn Dijon mustard or  
1 tspn mustard powder  
(optional)**

## Method

1. Make sure puff pastry is defrosted as per packet instructions (cover with a tea towel to prevent drying out).
2. Preheat the oven to 200 deg Celsius (fan)
3. Heat non-stick frying pan over medium heat, add oil, onion and bacon, cook until soft and the bacon is starting to turn golden. Set aside.
4. Finely chop the onion and bacon.
5. Finely grate the cheese.
6. Combine eggs, milk, cream, flour, mustard, salt & pepper in a jug and whisk until smooth and combined.
7. Using a 7cm circle cutter, cut rounds from pastry and gently press into 2 x 12 hole non-stick, patty pan tins.
8. Divide bacon and onion mixture between pastry cases, then add cheese, then finally, gently pour in the egg mixture, being careful not to overfill or spill over the edge.
9. Place in the oven for 12 - 15 minutes or until puffed and golden and the pastry is cooked through.
10. Remove immediately onto wire rack to cool.



## Notes & Serving Suggestions

- Best eaten on the day they are made but will keep for 2 days in an airtight container.
- For a vegetarian version - omit the bacon and onion and add finely chopped spinach with the cheese; and top with a slice of cherry tomato.
- It's very forgiving - if you think you're running out of filling just top up with a little extra milk.