Mini Quiche

200g plain flour

50g hard margarine

50g white fat

2 tablespoons water (approx)

50g chopped bacon (2 rashers)

50g grated cheese

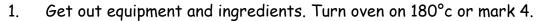
1 small onion, chopped (optional)

1 level teaspoon mixed herbs

50ml milk

1 egg

Method



- 2. Collect a bun tray.
- 3. Sieve flour and salt and rub in the margarine and white fat.
- 4. Add the water gradually using a spoon.
- 5. Roll out pastry evenly on a <u>lightly</u> floured surface leave to rest.
- 6. Cut the bacon and onion into small pieces.
- 7. Fry the bacon and onion until soft, add herbs. Mix well.
- 8. Roll out the pastry and cut using a cutter. Place pastry pieces into bun tin press down.
- 9. Divide the mixture evenly between the pastry case.
- 10. Beat egg well, add milk, beat again.
- 11. Use a jug to cover quiches with the egg mixture.
- 12. Place the grated cheese on top, press down slightly.
- 13. Bake in the oven for 15 mins, until golden and pastry firm.
- 14. Remove carefully from tray and place on a wire rack.

