

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

1. Get out equipment and ingredients. Turn oven on 180°c or mark 4.
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 lightly 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.