**Mini Quiches**

**Season:** any

**Serves:** 36 tastes

**Fresh from the garden:** herbs, leek, broccoli

This recipe can be varied so many ways. See below for the versions we have chosen to make today, but the options are almost unlimited.

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| **Equipment:**  6cm pastry cutters  3 x 12 hole patty pan tins  Large jug  Stick mixer  Measuring cups and spoons  Graters  Chopping boards  Knives  Mixing bowls | **Ingredients:**  Standard quiche mix  3 eggs  ¾ cup cream  ¼ cup grated Parmesan cheese  Salt and pepper  Chopped herbs  3 sheets shortcrust pastry, defrosted in the fridge  A little butter for greasing the tins  ½ cup tasty cheese to top  Variations:  *Ham and Cheese*- add ½ cup finely chopped ham and 2 tablespoons chopped parsley  *Mushroom*- 6 mushrooms, a sprig of thyme and 2 tablespoons of chopped chives  *Caramelised Leek and broccoli*- ½ cup caramelised leek, ¼ cup chopped broccoli |

**What to do:**

1. Preheat 2 ovens to 190°C Baker’s function.
2. To make the standard quiche filling, break eggs into a tall measuring jug. Add cream, Parmesan cheese, and a few grinds of salt and pepper.
3. Mix with a stick mixer until well combined. Set aside.
4. For the ham quiches, finely chop the ham and the parsley, set aside in separate bowls.
5. For the mushroom quiches, cut 3 mushrooms in half and then slice very thinly. You will need 36 pieces to top each quiche with a slice. Finely chop the remaining mushrooms. Fry the chopped mushrooms in a little olive oil along with the chopped thyme and then set aside in a bowl. Fry the slices then set them aside to cool.
6. For the caramelised leek and broccoli quiches, bring a small saucepan of water to the boil. Blanche chopped broccoli for 30 seconds. Drain through a colander, then refresh is very cold water. Dry in a clean tea towel and set aside. The caramelised leeks have been prepared for you by thoroughly washing the leeks, chopping finely and then frying slowly in a generous amount of olive oil and a little salt. They need to cook for about 20 minutes, stirring regularly.
7. Remove the pastry sheets from the fridge and use the pastry cutters to carefully cut 12 circles from each sheet. Place in the lightly greased patty pan holes. Place the patty pan tins onto a baking tray, 2 pans per tray.

To assemble to quiches:

**Ham:** Share the ham evenly between the quiches. Spread the grated cheese over the ham then sprinkle with the parsley. Carefully pour the quiche mix into the holes, trying not to overflow the quiche.

**Mushroom:** share the chopped mushroom between the holes. Top with the chopped chives, grated tasty cheese and a slice of mushroom. Carefully pour the quiche mix into the holes, trying not to overflow the quiche,

C**aramelised leek and broccoli:** share the leek and broccoli between the quiche holes. Top with grated tasty cheese. Carefully pour the quiche mix into the holes, trying not to overflow the quiche.

Cooking:

Transfer the baking tray to the oven. Place on the middle shelf and bake for 13-15 minutes, until lightly golden and set. The baker’s function cooks the pastry from the bottom, so there is no need to precook the pastry cases.

Note: We are making these quiches head for an event. Once cooled we will freeze on a tray, then store in a snap lock bag. To reheat, place on a baking tray and cook at 200°C for 5-10 minutes.