

Mansfield Park Mini Quiches

Served w Fresh Garden Salad



12 servings



30 minutes

INGREDIENTS

- 1 cup Mansfield Park bacon (diced)
- 1 large onion (diced)
- 2 shallots
- 4 sheets puff pastry (savoury)
- 170 ml Cream
- 4 Eggs
- 1 cup of grated cheese
- Non-stick cooking spray

DIRECTIONS

1. Spray quiche tray with non-stick oil.
2. Cut pastry into square pieces and press into quiche trays.
3. Mix 4 eggs beaten with equal parts of thickened cream (do not over fill quiche tray) only $\frac{3}{4}$ fill.
4. Sprinkle on top of each a couple of bacon pieces, shallots, and finish off with grated cheese.
5. Bake in moderate oven for 15-20 minutes or until golden brown. Serve warm. This recipe freezes well.

Tip: This recipe can also be used to make a larger quiche -will require a longer cooking time approximately 40 minutes.

