



Mini Leek and Herb Quiche

Ingredients

Puff pastry x5 sheets

6 (300g) whole Eggs

300ml Milk

Salt and pepper

Chives and Parsley, small bunch each

1 leek, washed and sliced

1 cup garden Spinach, washed

200g Cheddar cheese, grated

Method

1. Wash and cut the leek into small pieces and saute in a pan with a little butter, over medium heat. Stir with a wooden spoon.
2. Mix the eggs and milk together and season with salt and pepper.
3. Take Pastry sheets onto a clean surface and use the cutting rings to cut into 7cm circles. Use a little flour if it is starting to stick to the table.
4. Stretch the rounds of pastry a little with your fingers.
5. Grease the cupcake trays with a little oil and place pastry circles in them. Press gently into the tray. Make 30
6. Wash and chop the chives very small. Pick parsley using leaves only.
7. Add 1 tsp of the cooked leek to each quiche, then some cheese and chives. And any other herbs or spinach at this stage too.
8. Pour a little egg mix into the quiches.
9. Bake for 12-15 min at 200oC. Leave to cool for a moment before serving.

