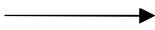




# QUICHE – MINI VERSION FOR BUFFET (12 quiches)

**PASTRY:**

150 gms Plain Flour  
35 gms Hard Block Margarine  
40 gms Lard  
6 teaspoons Water.  
1/4tsp salt



**METHOD**

- Into a food processor put the flour and salt
- Chop the margarine and lard into small pieces and add to the processor.
- Blend until mixture resembles fine breadcrumbs.
- DO NOT OVERMIX
- Add half the water and continue to mix add the rest of the water as needed until you have a soft dough.
- Lightly flour table and roll out until required thickness
- Use the largest fluted cutter and cut out 36 circles and fit to trays.

For the egg mixture you will need:

1 egg  
50 ml milk

You can add seasoning such as salt and pepper if required.



Beat eggs and milk together in a JUG this will help you later when you come to fill the quiches.

There are a selection of fillings that can be used:

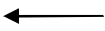
Cheese  
Bacon  
Onion  
Peppers  
Ham  
Tomato  
Mushroom  
Courgette  
Broccoli

You will only need small amounts and can mix flavours – remember how much space you have in the pastry case. You can also use herbs as flavourings



**PREPARE THE FILLINGS:**

Grate Cheese  
Finely chop bacon and cook lightly  
All other ingredients just need finely chopping.



Put the filling into the bottom of the pastry case  
Pour over the egg mixture and put straight into the oven for approx 20 mins

Oven temperature: Gas 5 Elec 190C