

CHEESY MINI QUICHE

Equipment needed –

Small muffin tins, measuring cups, medium bowl, whisk, spatula, scissors, grater, chopping board, small knives, measuring jugs and 3 serving platters.

Ingredients from the Garden –

- 6 eggs
- 1 bunch of thyme leaves

Ingredients from the Pantry –

- 50 grams of parmesan cheese grated
- 1 cup of milk
- 300 ml of pouring cream
- Olive oil spray
- Puff pastry sheets
- Salt and pepper

What to do –

1. Preheat the oven to 160°C.
2. Lightly grease the muffin tin holes with olive oil spray.
3. Grate the parmesan cheese and set aside.
4. Wash and pick the thyme leaves.
5. To make the quiche filling, crack the eggs into a medium sized bowl, season with sea salt and cracked black pepper and lightly whisk.
6. Empty the bottle of cream out into the bowl with the eggs.
7. Measure out the milk and add to the bowl with the eggs.
8. Add the grated cheese and thyme leaves to the bowl with the eggs, milk and cream and whisk to combine.
9. Using a cookie cutter cut out circle shapes of the pastry and place in the muffin tin holes.
10. Transfer the egg mixture into measuring jugs. Carefully pour the egg mixture into the pastry shells, and bake in the hot oven for 20-25 minutes or until just set.
11. When the quiches are set, carefully remove from the muffin tins using a spatula and arrange evenly onto 3 serving platters.

Serves –

- 28 students.