



Posted on 7 October 2014
by The Bakealogue

Mini quiche



Ingredients

All Purpose Flour: 2 cups
Butter (cut in small cubes): 4 tbsp (heaped)
Egg yolk: 1
Cold water: 2 tbsp (or as required)
Ingredients for the filling:
Eggs: 2
Milk: 1/2 cup
Grated Cheese: to taste
Spring Onions (chopped): to taste
Salt: 1/2 tsp (or to taste)
Black Pepper: 1/2 tsp (or to taste)

Preparation

- 1 In a dry bowl mix the All Purpose Flour with the butter. Using your fingertips rub the two ingredients together until the mixture starts to resemble breadcrumbs. If you're in a hurry you can do the entire step in your food processor.
- 2 Add the egg yolk and mix again.
- 3 Add chilled water 1 tbsp at a time and knead until the mixture starts to form a dough. Do not add too much water. It should be just enough to make the mixture form a dough.
- 4 Cover the dough in cling film and refrigerate for at least 20-25 minutes. Doing so, will make the rolling out process a lot easier.
- 5 Pre-heat your oven to 180 degrees Celsius. Grease your cupcake tray.
- 6 Gently flour your work surface and roll out the dough until it's not too thick nor too thin.
- 7 With the help of a cookie cutter, cut out 18 pieces of the dough.
- 8 Place each one in your individually greased cupcake tray.
- 9 Blind Bake the pastry in your oven for approximately 10-15 minutes. Doing so will prevent the shell from going soggy once the filling has been added.
- 10 Allow the shells to cool over a wire rack. Prepare your filling in the meantime.
- 11 In a bowl, mix together all the ingredients for the filling.
- 12 Add each filling to the quiche shells. Bake again until the Quiche forms a nice golden brown colour on top.
- 13 Congratulations! Your Mini Quiche is ready to be served!

Cooks Note

The Bakealogue is all about sharing baking experiences .. whether it's recipes, books, tutorials, gadgets or reviews ... it's all about baking!

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