



"JUGGLING TWO HATS"

Bacon and Egg Quiches– The Farmer and the Cook – September 2018

Ingredients

5 Eggs beaten
200ml cream mixed into the eggs
1 onion finely chopped
4 rashers of bacon cut up finely (or one of those packets of bacon bits from the supermarket - see, I told you, this is the easiest recipe ever)
3 sheets of frozen puff pastry thawed
Grated cheese (I use the Aldi three cheese blend of cheddar, mozzarella and parmesan)
Salt and pepper
You will need a mini muffin tray that holds 24 muffins

Method

1. Preheat oven to 180 degrees Celcius and spray your muffin tin with olive oil spray.
2. In a frypan cook the bacon and onion.
3. Mix your eggs, cream and salt and pepper together in a jug.
4. Cut out 12 rounds of pastry per sheet of pastry and place into muffin tray. Spoon a teaspoon of bacon and onion mixture then top up with egg and cream mixture. Top with grated cheese.
5. Bake for 25 minutes and repeat with leftover ingredients.