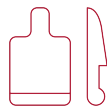




Mini Ham and Camembert Quiches



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: APPROX. 20
MINUTES



SERVES: 12

Ingredients

- 2 sheets puff pastry
- 100g sliced double smoked ham
- 100g camembert cheese
- 2 spring onions, finely sliced
- 3 eggs
- 150ml cream
- 1 tsp wholegrain mustard
- Salt
- Freshly ground pepper

Method

Preheat oven on CircoTherm Intensive® or Pizza setting at 190°C and place the wire rack in shelf position 1. Grease a 12 hole muffin pan.

Place puff pastry sheets on top of each other and press together. Roll up tightly and then cut into 12 even rounds. Take one round and press flat with the palm of your hand. Roll out pastry with a rolling pin to approximately 12cm round. Line the prepared muffin pan with the pastry. Repeat with remaining pastry.

Finely cut ham and cut camembert into 12 pieces. Spread the ham evenly on to each quiche pastry and top with a piece of camembert. Top each quiche with the spring onion.

In a jug, whisk together the eggs, cream, mustard, salt and pepper. Fill each of the quiches evenly with the egg mixture. Cook the quiches on shelf level 1 for 20 minutes or until golden and puffed.

Notes
