



MINI QUICHES

Perfect for your next cocktail party, prepare these mini quiches in advance and heat up when the guests arrive.



EASY



20 MINS



25 MINS



24

Ingredients

- 1/2 cups plain flour
- 90 g polyunsaturated margarine
- 1 egg yolk
- 1 tbsp water
- 4 rashers bacon, trimmed and chopped
- 1/2 cup low fat milk
- 1 pkt MAGGI Cook in the Pot Devilled Sausages
- 2 eggs
- 1/3 cup grated light tasty cheese
- 2/3 cup fresh breadcrumbs
- 1 tbsp chopped parsley

Instructions

1. Preheat oven to 200°C.
2. Sift flour into bowl, rub in butter until mixture resembles breadcrumbs. Add egg yolk and water, mix to a firm dough.
3. Heat pan, add bacon, cook 2 minutes. Combine milk and MAGGI Devilled Sausage Recipe Mix, add to pan, bring to boil stirring. Remove from heat, cool slightly.
4. Whisk eggs into mixture, stir in cheese, breadcrumbs and parsley.
5. Roll out pastry on lightly floured board, cut into rounds using an 8cm cutter. Place pastry rounds into shallow patty pans, spoon filling evenly into pastry cases, bake 15-20 minutes, until cooked.