

Artichoke, Bacon & Sun-dried Tomato Mini Quiches



R & J Mazza
GLOBE ARTICHOKE

Ingredients

6 sheets of puff pastry,
¼ cup oil,
200g artichoke hearts, chopped,
4 rashers short bacon, chopped,
½ cup sun-dried tomatoes, chopped,
¼ cup parmesan cheese, grated,
¼ cup tasty cheese, grated,
4 spring onions, sliced,
1 clove garlic, finely chopped,
1 tablespoon basil leaves, chopped,
5 eggs
2/3 cup cream,
Salt & pepper, to taste,



How to Prepare

1. Preheat oven to 200°C.
2. Brush muffin trays with oil. Cut a circle shape in the puff pastry and line muffin trays.
3. Put oil in pan and heat, add artichoke hearts and garlic. Sauté until garlic is cooked. Cool.
4. Place remaining ingredients in a bowl and mix well. Add artichoke mixture and combine. Fill muffin trays with artichoke mixture.
5. Cook in oven for 20 minutes.

Note: This recipe will make approximately 24 mini quiches.

