

Mini Quiche

For the pastry:

150g plain flour
75g butter or margarine
6 tablespoons of water
Pinch of salt

For the filling:

1 egg
Your choice of filling chopped into small pieces
A splash of milk

1. Preheat the oven to 180°C/gas mark 4.

PASTRY

2. Start by making your **pastry**. Put the **flour**, a **pinch** of salt and **butter/margarine** into a large bowl. Use the **rubbing in method** until the mixture resembles breadcrumbs.
3. Add the water **gradually** and bring the dough together into a ball. **Be careful not to handle your pastry too much.**
4. **Sprinkle** some flour onto the work surface and **gently** roll out the dough using a rolling pin.
5. Cut out **circles** using a circular cutter.
6. Grease a cake tin with butter/margarine. **Use plenty so they don't stick.**
7. Put the circles of pastry **into the tin.**

Filling

12. Mix a **splash of milk** with your **egg and a pinch of salt** and stir with a fork.
13. **Lay your fillings** in the bottom of the pastry cases.
14. Spoon enough egg over the filling to cover it.
15. **Sprinkle with cheese.**
16. Bake in the oven for **20 minutes.**
17. Remove carefully from the oven and place on a baking tray.