

Mini Spinach and Cheese Quiches

makes 36

Ingredients

3 sheets ready rolled puff pastry
a little butter for greasing tins
3 eggs
¾ cup cream
25g grated parmesan cheese
salt and pepper
125g frozen school grown silverbeet
2 spring onions
¼ cup soft herbs, eg parsley, chives
50g feta cheese
50g cheddar cheese

Utensils

6cm pastry cutters, 3 x 12 hole round based patty pan tins, large jug, stick mixer, small china bowl, dessert spoon, 3 baking trays, chopping boards, sharp knives, scissors, grater, 5 small mixing bowls, new chux cloth, 3 serving platters.

Method

1. Remove pastry from the freezer and allow to thaw for a few minutes.
2. Preheat 3 ovens to 190°C baker's function setting.
3. Lightly grease each hole in the patty pan tins with butter on a piece of kitchen paper.
4. Carefully cut 12 circles from each pastry sheet and place them into the tin. Place the tins onto 3 baking trays.
5. Prepare the custard by breaking eggs one at a time into a large jug. Add cream, parmesan cheese and a little salt and pepper. Mix well with the stick mixer.
6. Use scissors to cut very fine rings of spring onion. Place into a small mixing bowl.
7. Finely chop herbs and place into a small mixing bowl.
8. Crumble feta and place in a mixing bowl.
9. Grate Cheddar cheese and place into a mixing bowl.
10. Squeeze liquid out of the frozen silverbeet in the chux cloth, then put a little in each of the pastry cases. Add some spring onion and herbs then top with the feta cheese.
11. Pour the custard into each hole, being very careful not to overfill or spill the mixture.
12. Sprinkle with a little cheddar cheese and bake in the oven on the second level from the bottom for 13-15 minutes until golden.
13. Transfer to platters for serving.