

Mini Savoury Tartlets

Preparation time is 15 minutes, cooking time is 20 - 25 minutes, with an oven temperature 190oC/170ofan/Gas Mark 5.

This recipe will make 6 mini tartlets.



Ingredients

1 x 200g pack of Dietary Specials Frozen Shortcrust Pastry, defrosted.
4 rashers of streaky bacon, cooked chopped finely.
3 spring onions, topped, tailed and chopped finely
50g mature Cheddar Cheese
1 large egg, beaten
150ml milk
Salt & Pepper, to taste

Method

1. Dust the work surface with gluten free white mix or corn flour and knead the defrosted pastry for 1 - 2 minutes, until pliable.
2. Gently roll out the pastry until it is a couple of millimetres thick, then cut it to fit into 6 tartlet cases.
3. Divide the bacon, spring onions and cheese, between the pastry cases.
4. Beat together the egg and milk, season and pour into the pastry cases.
5. Bake in the preheated oven for 20 - 25 minutes.
6. Leave in the tins to cool before removing, you can now serve hot or cold.