



# Mini bacon quiches



Preparación  
Tiempo de  
cocción  
Porciones 12

## Preparation

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1 sprig of parsley  
250 g low-fat quark  
2 eggs  
2 tbsp Sbrinz cheese, grated  
½ tsp salt  
Pepper, freshly milled

Finely chop the parsley. Mix all the ingredients for the filling together.

60 g bacon, diced  
100 g courgette, equivalent to one small courgette

Dice the courgette. Dry-fry the bacon in a frying pan and then set aside. Briefly fry the courgette in the same pan.

Mix the courgette and bacon into the quark filling.

2 packs shortcrust pastry, rolled-out, rectangular, about 500 g

Grease the muffin tin or line with paper muffin cases. Cut out 12 rounds about 11 cm in diameter from the shortcrust pastry. Press the rounds into the cups and prick lightly with a fork. Spoon about 1.5 tbsp of filling into each cup.

### **Introducir el producto de horneado**

Serve the mini bacon quiches lukewarm.

## Consejos

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Garnish each mini quiche with a cherry tomato before baking.

## Accesorios

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Muffin tin with 12 cups  
Wire shelf

