



# Mini bacon quiches

Рецепт від V-ZUG AT



|           |                        |
|-----------|------------------------|
| готування | 30 хв                  |
| Час       | 30 хв                  |
| готування |                        |
| Порції    | 12                     |
| Прилад    | Combair SE з 2015 року |

## Preparation

- 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.

**Розігріти робочу камеру до 200 °C Верхній/нижній жар**

- 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.

Put the muffin tin on the wire shelf in the preheated cooking space. Bake.

**Засунути страву для випікання**

**Верхній/нижній жар 200 °C протягом 30 хв**

Serve the mini bacon quiches lukewarm.

## Поради

Garnish each mini quiche with a cherry tomato before baking.





## Акcesуари

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Muffin tin with 12 cups

Wire shelf

