MINI QUICHES

Yields: 6-4" Tarts

INGREDIENTS:

Crust and Custard:

- 1 pkg Pie Crust, frozen, thawed
- 8ea Eggs
- ½ cup Heavy Cream
- TT Salt and Pepper
- 1 Tbsp Corn Starch

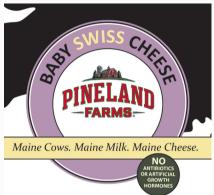
For Fillings: (Each makes 2- 4inch tarts)

- Veggies of choice
- Pineland Farms Cheese of choice
- Protein of choice
- Seasoning of choice









INSTRUCTIONS:

- 1. Roll out dough on a floured surface, to ¼" thickness and cut out a circle about 1 inch larger than the tin you will use.
- 2. Fit the dough into 4-inch mini tart tins with removable bottom, pressing down, and continuing to fit the dough into the tins, then trim the edge with a sharp knife. Repeat the process until all the tins are filled.
- 3. Place the tins on a baking sheet and place in the freezer for 15 minutes.
- 4. Preheat oven to 350F.
- 5. Meanwhile, in a medium bowl beat the eggs and cream, season with salt and pepper.
- 6. Slice the leeks, white parts only. Sauté with olive oil, add the wild mushrooms, cook until fragrant, then allow to cool.
- 7. Prepare all the filling having everything measured out and ready to go.
- 8. Remove the Quiche tins from the freezer and sprinkle a little cornstarch in the bottom of each pastry shell and evenly distribute.
- 9. For each pastry add Pineland Farms Cheeses first to cover the bottom.
- 10. Add the custard filling with a turkey baster. Only fill ¾ of the way. Top each with the various filing.
- 11. Place in the preheated oven and bake for 25 minutes.
- 12. Allow to cool slightly. Remove from the tins and serve immediately.