

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.

Recipe by our chef, Emily McQuarrie!

