

Savoury Tartlets

Ingredients for Shortcrust Pastry Base:

200g Plain Flour
50g Block Butter
50g Lard / Trex
40ml Cold Water (approximately)
Pinch of Salt



Please bring a container to take your tartlets home in.

Ingredients for Filling:

100g Cheese, Grated
50ml Semi Skimmed Milk
2 Eggs



Ingredients of Your Choice: Ham, Bacon, Onion, Pepper, Mushrooms, Tomatoes
Pinch of Salt and Black Pepper



Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Weigh all the ingredients accurately.
3. Cut the block butter and lard / trex into small pieces.
4. Sieve flour into a mixing bowl. Add the salt, butter and lard / trex into the mixing bowl and shake.
5. Rub fat into the flour with your fingertips until it resembles breadcrumbs.
6. Measure the cold water on the weighing scales.
7. Make a well in the middle of the breadcrumbs and add the water a little at a time, mixing with a round-bladed knife until it forms a dough.
8. Chill in the fridge for 10 minutes while doing the washing up.
9. Roll out the pastry, on a lightly floured surface, make sure the thickness is even, the pastry should be approximately 0.5cm, no more.
10. Using a circular cutter a little larger than the bun tin, cut out the pastry bases.
11. Line the bun tin with pastry circles.
12. Finely chop any ingredients to go in your tartlets. You may want to cook some of your ingredients before adding it to the pastry case.
13. Crack one egg into a small bowl. Transfer it to a measuring jug. Crack the second egg into a small bowl, then transfer it to a measuring jug. Add in the milk. Beat the mixture. Season with salt and pepper.
14. Lay your filling ingredients onto the base of the pastry case. Save the cheese for adding on at the end.
15. Pour the milk and egg mixture over the filling ingredients. Be careful not to overfill the pastry cases.
16. Grate and sprinkle with the cheese.
17. Place the bun tin in the oven and cook for 15 to 20 minutes until golden brown and until the egg has coagulated (set).

