

# OPEN IRKOTTA QUICHES

## Utensils and equipment

\* Kitchen scales



\* Fork



\* Chopping board



\* Grater



\* Chopping knife



\* Measuring spoons



\* 2 tablespoons



\* Muffin tin



\* Cooling tray



\* Mixing bowl



\* Serving plate



\* Rolling pin



\* 2 Plates



\* 10cm pastry cutter



# Ingredients

200g shortcrust pastry



150g irkotta



1 egg



50g frozen peas



6 cherry tomatoes



50g Edam cheese



1 tsp fresh parsley



fresh ground pepper



## Method

1. Defrost shortcrust pastry which has been prepared and frozen beforehand or use freshly prepared pastry.



2. Preheat oven to 190°C, gas mark 5. Lightly grease a muffin tin and set aside.



3. Lightly flour the work surface and roll out the pastry. Using a 10cm pastry cutter, cut out twelve rounds to line the muffin moulds.



4. Put them into the moulds and shape them to fit the sides.



- 5. Prepare the filling by mixing all the ingredients together in a mixing bowl. Spoon the filling over the pastry.**



- 6. Bake for about 20 minutes until golden brown and the pastry is cooked. Allow to cool on a cooling tray and serve.**

