

Corn and Bacon Quiches



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AWAKINO STATION

Try this corn and bacon mixture in pastry or bread for a perfect hand sized quiche. Served warm they make a great morning smoko at home or out on the farm.

Ingredients:

- 1 block pastry, or 12 slices of bread
- 3 rashers bacon, chopped
- 1 small onion, finely diced
- 1x 400g can corn kernels, drained
- 2 cups cheese, grated
- 3 eggs
- 1/2 cup cream
- salt and pepper to season

Method:

1. Preheat the oven to 180C
2. Roll out the block of pastry into a large 30x50cm rectangle. Using a sharp knife, cut into 12 even pieces. Alternatively, cut the crusts off 12 slices of bread and roll thinly with a rolling pin.
3. Press the pieces of pastry into muffin trays, ensuring it is pushed right down to the base and up the sides.
4. In a medium sized mixing bowl combine all of the other ingredients.
5. Scoop large tablespoon amounts into each pastry cup, filling them up 3/4 full. The quiche mixture will rise as it cooks.
6. Bake in the preheated oven for 30 minutes, or until the egg is cooked and the pastry is golden.
7. Allow to cool for 5 minutes, before removing from the muffin trays and serving.