

Mini Tarts

Ingredients

- 150g plain flour
- 75g block butter
- 50ml **cold** water
- 2 eggs
- 85ml milk or cream
- 40g cheddar (grate at home in advance)
- Any extras (these **MUST** be chopped at home in advance)

190 °c



1. Set the oven and lightly grease a bun tin



2. Rub the flour and butter to form breadcrumbs using the rubbing-in method



3. Slowly add the cold water. Mix together with a round blade knife. Bring dough into a ball gently



4. Roll out the dough evenly. Use the pastry tester to check the thickness



5. Cut out rounds and place gently into your baking tin



6. Add the egg, milk/cream and seasoning to a jug and whisk with a fork



7. Place a small amount of your filling into each tart case and divide the grated cheese between each tart case



8. Slowly pour the egg mixture into each case to about 2/3 of the way up

20-25 mins

9. Bake for **20-25 minutes** or until the pastry is golden and the filling is set