



HOBSON'S
CHOICE

PEA, MINT AND FETA TARTLETS

MAKES 24 CANAPÉS

Gaggenau Appliance:

Induction cooktop / Oven

Settings:

LOW HEAT / 180°C

Cooking Time:

20 minutes

Preparation Time:

15 minute

INGREDIENTS

Pastry

250g plain flour, plus extra for rolling

150g cold butter, cut into cubes

1 large egg, beaten

Filling

1 tbsp sunflower oil

1 small onion, finely diced

2 large eggs

200ml crème fraîche

200g peas, blanched and refreshed

200g feta cheese, crumbled

2 tsp dried mint

METHOD

To make the pastry, put the flour and butter into a food processor and blitz on the pulse setting until the mixture resembles breadcrumbs. With the motor running, slowly add the beaten egg and blend until the mixture begins to come together.

Gather the pastry into a ball and flatten slightly. Cover with cling film and leave to rest in the fridge for 30 minutes. Roll out the pastry on a lightly floured surface until about the thickness of a 50 pence piece. Cut out 6cm rounds using a cookie cutter and use the rounds to line 2 shallow 12-hole bun tins.

To make the filling, heat the oil in a small pan and add the onion. Cook on a low heat until the onion is soft but without any colour. Set aside and leave to cool.

In a large bowl, whisk the eggs until just combined. Stir in the crème fraîche, cooled onions, peas, feta cheese and dried mint. Season with salt and pepper and mix well.

Divide the filling between the pastry cases.

To cook now, bake in a preheated oven at 180°C fan (or 180°C conventional + bottom heat) for 18-20 minutes or until the pastry is nicely golden and the filling has cooked.

To freeze for later, place the bun tins into the freezer until the quiches are solid. Remove the tartlets from the tins and transfer to a rigid container. Cover, label and freeze for up to 3 months.

To cook from frozen, place the number of tartlets required back into the tart tins and cook as above but for an extra 5 minutes.