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## cheese tartlets

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*↪ Cheese and minipic together  
in the best possible combination*

### Ingredients (10–12 mini flan tins, about 7 cm in diameter)

- 350 g shortcrust pastry, rolled out

#### Topping:

- 1 tbsp. flour
- 200 ml milk
- 3 eggs, whisked
- Nutmeg, pepper, paprika
- 200 g cheese, e.g. Gruyère, grated
- ½ bunch of mixed herbs, chopped
- 5–6 minipics, sliced

### Preparation

Cut round shapes out of the dough, about 8cm in diameter. Place in the mini flan tins, pull the edges well up and prick the base all over with a fork. Place tins on a baking tray. Preheat oven to 220 °C.

Topping: Mix flour, milk and eggs until smooth, then season. Sprinkle cheese, herbs and minipics evenly over the pastry cases in the tins. Pour liquid mixture over the top.

Bake cheese tartlets in the lower part of the oven for 15-20 minutes.

Serve with salad.