Cavalry Primary School

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 Cookery Club

**Recipe Card**

**Mini Christmas Quiches**

Ingredients

500 g turkey breast (cooked,diced)

1 onion (finely chopped)

2 cups mozzarella (grated)

1/2 cup cranberry sauce

4 eggs (beaten)

4 sheets puff pastry

Method

1. Preheat oven to 180˚C and lightly grease a mini quiche or cupcake tray.
2. In a large frypan, slowly fry diced turkey and onion on a moderate heat until fragrant and onion is soft.
3. Take pan off the heat and add grated cheese. Allow to melt and combine.
4. Add cranberry sauce and combine. Allow to cool a little.
5. Add eggs and stir until combined.
6. Use a round cookie/scone cutter to cut enough rounds to fill each hole in the tray.
7. Fill each round of pastry with approximately 1 teaspoon of the mixture.
8. Bake for approximately 15 minutes or until lightly golden.
9. Repeat with remaining pastry and mixture.