

Recipe for Tasty Tartlets

Ingredients - to be weighed at home

175g plain flour

85g butter /margarine

2-3 tablespoons of cold water

2 eggs

60g grated cheese (grated at home)

2 rashers of bacon chopped into small pieces (cooked at home)

Salt and pepper (provided by school)

100ml milk

Preheat your oven 200°C

Process for Pastry

- Sieve flour and a pinch of salt into the bowl
- Lightly rub in butter (It should look like breadcrumbs)
- Gradually add the water to make a stiff dough
- On a lightly floured surface slightly flatten the pastry with your hand. Roll out to form a rough circle about 3 mm thick
- Cut out the pastry circles and place in your tart tray

Assembling the tartlets

- Crack your eggs into a glass jug and beat with a fork
- Add your milk and beat
- Add a pinch of salt and pepper
- Place equal amounts of bacon and cheese into the pastry case
- Give a quick beat of the egg mixture and pour an equal amount into each pastry case (not too full that it spills over the pastry)
- Bake in the oven for 15 minutes
- Remove from the oven and leave to cool slightly and then place on a wire rack.

Optional ingredients could be:- leeks (cooked at home), onions (cooked at home), mushrooms (cooked at home) , sweetcorn, shredded spinach,

You will need a container to take your tarts home in.