

Paulaner x Mini-Quiches

Malty notes heighten savoury flavours

Ingredients:

180g flour, **125g** butter, **5** egg, **100g** bacon,
1/2 onion, **1** stick of leek, **250ml** cream,
salt & pepper, **1** pinch of nutmeg



Preparation:

Pile the flour on the work surface, make a hole in the center and add one egg, a pinch of salt and cold butter.

Knead all ingredients quickly into a dough, wrap it in plastic wrap and chill for 30 min.

Cut leek in fine rings, onion into cubes and fry it with diced bacon in a little butter.

Roll out the dough and cut into 12 equal parts. Grease the muffin tins, place the pastry in the tins and press down firmly.

Mix 4 eggs and the cream with leek, onion and bacon and add salt, pepper and nutmeg to taste.

Pour this over the dough and bake for 35min in the preheated oven (180°C, top/bottom heat).