



HAM & HAVARTI MINI QUICHES

https://www.mainland.co.nz/recipe/Ham_and_Havarti_Mini_Quiches.html



PREP TIME

10 MINS

COOKING TIME

10-15 MINS

MAKES

12

Try these delicious ham & Havarti cheese mini quiches, made with wholemeal bread and a smear of our Gold award winning Buttersoft Salt Reduced. The perfect snack for any occasion.

Ingredients

- 12 slices white or wheatmeal sandwich bread
- 1 packet Mainland Buttersoft reduced salt
- ½ cup cream
- 2 eggs
- 2 tablespoons chives
- 60g ham, roughly chopped
- 80g (approx 1 cup) Mainland Havarti, grated

Method

Section Title

1. Preheat the oven 180°C.
2. Remove the crusts from the bread and lightly roll each one with a rolling pin. Cut into rounds, then butter each side. Press into a muffin tins.
3. Bake for 10 minutes until golden (these can be made ahead and kept in an airtight container).
4. While they are baking whisk together the cream and eggs in a jug, season with salt and pepper, add half the chives and set aside.
5. In the base of each bread case, divide the ham, then sprinkle with the havarti. Pour in the egg mix, being careful to not overflow the mix.
6. Sprinkle with the remaining chives and bake for 10-15 minutes until just set. Allow to cool for 5 minutes before removing from the tins and serving warm.