

Mini Quiche

Recipe video above. Each filling below makes 24 mini quiches, so USE ONE FILLING. If you want to make more than 1, scale the filling recipe DOWN (use the slider below). A quick blind bake will ensure the pastry doesn't go soggy and it cooks through in the short time it takes for the filling to bake!

Course: Finger Food Cuisine: Western Keyword: finger food, Mini quiche
 Servings: 24 pieces Calories: 78cal Author: Nagi



★★★★★
 4.95 from 20 votes

Ingredients

- 3 sheets shortcrust pastry , thawed (20cm / 8" square) OR 2 boxes pie crusts (Note 1) OR 2 batches homemade quiche crust

Quiche Filling:

- 3 eggs
- 2/3 cup cream , heavy/thickened
- 1/2 tsp salt
- Pinch black pepper

Quiche Lorraine (makes 24):

- 2 tsp (10g) butter
- 150g (5 oz) bacon , finely chopped
- 1/2 eschallot (shallot/French onion), finely diced
- 1/3 cup (30g/1oz) swiss or gruyere cheese , shredded (Note 2)

Spinach & Cheese (makes 24):

- 1 tbsp (15g) butter
- 120g (4oz) baby spinach , sliced 1/2cm / 1/5" thick
- 1 garlic clove , minced
- 1/2 cup (50g/2oz) swiss or gruyere cheese , shredded (Note 2)

Mushroom (makes 24):

- 1 tbsp (15g) butter
- 1 clove garlic , minced
- 100g (4 oz) mushrooms , finely chopped
- 8 mushrooms , small, sliced (decorating)
- 1/2 cup (50g/2oz) swiss or gruyere cheese , shredded (Note 2)
- 1 tbsp chopped chives

Mediterranean (makes 24):

- 1/4 cup green olives , finely chopped
- 1/4 cup sun dried tomatoes , finely chopped
- 30g (1 oz) fetta , crumbled
- 1/4 cup (25g/1oz) swiss or gruyere cheese , shredded (Note 2)

Instructions

Quiche pastry:

1. Preheat oven to 180°C/350°F (160°C fan). Spray 2 standard muffin tins with oil.
2. Cut 24 rounds out of pastry using a 7.5 - 8cm / 3- 3.25" cutter. (Note 3)
3. Press into muffin tin, making sure there's no air underneath the pastry.
4. Prick the base 4 times with a fork, then bake for 5 minutes JUST until a skin partially forms on surface of pastry. CHECK at 4 minutes - if pastry is bubbling, press back down.
5. Remove from oven and let cool - pastry should be partially cooked on surface only.

Quiche Lorraine:

1. Melt butter over medium high. Cook bacon for 2 minutes, then add eschallots and cook until bacon is light golden. Transfer to bowl.
2. Place pinch of cheese in quiche crust, top with 1 teaspoon bacon mixture then 1 tbsp egg mixture - fill to top.

Spinach:

1. Melt butter over medium high. Add garlic, sauté 20 seconds. Add spinach and cook for 1 minute until just wilted, then transfer to bowl.
2. Place pinch of cheese in quiche crust, top with 1 teaspoon of spinach then 1 tbsp egg mixture - fill to top.

Mushroom:

1. Melt butter over medium high. Add garlic, sauté 20 seconds. Add chopped mushrooms and cook for 2 minutes until mushroom is starting to go golden on edges, then transfer to bowl.
2. Place pinch of cheese in quiche crust, top with 1 teaspoon cooked mushrooms then 1 tbsp egg mixture - fill to top. Top with 1 or 2 slices mushrooms.

Mediterranean:

1. Antipasto Mix: Toss the olives, sun dried tomatoes and feta together.
2. Place pinch of cheese in quiche crust, top with 1 heaped teaspoon Antipasto Mix, then 1 tbsp egg mixture - fill to top.

Baking:

1. Bake 20 minutes at 180C/350F until surface is light golden. They will puff, then sink.

2. Sprinkle Mushroom quiche with fresh chives. Serve warm!

Notes

1. Quiche crust - if you're in Australia, use the square frozen shortcrust pastry sheets. If you're in the US or Canada, use what's sold as "pie crusts" in the fridge section (you'll need 2 boxes).

OR make your own! You'll need 2 batches of this homemade quiche crust.

2. Cheese - any melting cheese will work just fine here. Cheddar, tasty, Colby, gouda, Monterey Jack - I've used all of these with great success. I've listed gruyere and Swiss simply because they melt exceptionally well and have great flavour - I think they're the best for quiche!

3. Cutting rounds - I use a scone cutter. You can also use a glass or, if you can't find anything the right size, use a large tuna can - it's the perfect size! (Emptied and clean VERY well!)

4. Filling quantities - quite hard to get the quantity 100% right because so little is used in each!! I've erred slightly on the side of caution in case your rounds are slightly larger so your quiche is slightly deeper.

You'll probably also have a bit of egg mixture leftover too. Just grease a ramekin and bake with remaining Filling for a crustless quiche, or make extra mini quiche using leftover pastry. For a really quick option, make scrambled eggs or an omelette!

5. Storage - keeps perfectly in the fridge for 3 to 4 days, reheat 5 minutes in the oven at 180C/350F. They freeze perfectly too - reheat from frozen 12 minutes at 180C/350F.

6. Nutrition per quiche.

Nutrition

Calories: 78cal | Carbohydrates: 1g | Protein: 3g | Fat: 7g | Saturated Fat: 4g | Cholesterol: 40mg | Sodium: 115mg | Potassium: 29mg | Fiber: 1g | Sugar: 1g | Vitamin A: 189IU | Vitamin C: 1mg | Calcium: 63mg | Iron: 1mg

Another great recipe by [recipetineats.com](https://www.recipetineats.com)