

# Spezialitads dal Grischun

---



## CHEESE TARTLETS

*Cheese and minipic together in the best possible combination*

### Ingredients

10–12 mini flan tins, about 7 cm in diameter

350g shortcrust pastry, rolled out

### Topping

1 tbsp. flour

200 ml milk

3 eggs, whisked

Nutmeg, pepper, paprika

200g cheese, e.g. Gruyère, grated

1/2 bunch of mixed herbs, chopped

5–6 minipics, sliced

- Serve with salad.

Delicious recipe ideas and creative videos for you to cook on [www.minipic.ch](http://www.minipic.ch)

### Preparation

- Cut round shapes out of the dough, about 8cm in diameter. Place in the mini flan tins, pull the edges well up and prick the base all over with a fork. Place tins on a baking tray. Preheat oven to 220°C.
- Topping: Mix flour, milk and eggs until smooth, then season. Sprinkle cheese, herbs and minipics evenly over the pastry cases in the tins. Pour liquid mixture over the top.
- Bake cheese tartlets in the lower part of the oven for 15-20 minutes.