

QUICHE LORRAINE FOR CATERING

For Muffin tins -- grease really well – softened butter

250 streaky bacon

1 bunch shallots

2 cups grated cheese

1\2 cup grated parmesan

12 lge eggs

600ml cream

600ml milk

½ cup GF plain flour (Aldi sell it)

1 teas salt

1 teas ground pepper

1 teas freshly ground nutmeg

Chopped parsley

METHOD

Chop bacon, and saute. Mix eggs, cream, milk, flour, and seasonings. Pour into jug for easier filling. Pour into muffin tins $\frac{3}{4}$ full, add some bacon to each , top with grated and parmesan cheese. Bake for approximately 20 minutes or until set and golden. Leave in tins for a while before removing.