

# Pumpkin, Silverbeet and Bacon Quiche Serves: 36 tastings



**From the garden:** Pumpkin, silverbeet/spinach, leek & thyme

## Equipment:

- Large bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Spray oil
- Black silicone muffin pan x 6
- Serving plate x 5

## Ingredients:

- 2 pieces pre-cut pumpkin (skin-off, cut into small cubes)
- 8 silverbeet leaves/spinach (chopped)
- 2 leeks (finely sliced)
- 6 rashers bacon (finely chopped)
- 8 sprigs thyme (leaves only)
  
- 1 cup grated cheese
- ½ cup self-raising flour
- 6 eggs
- 1 x 300ml bottle of cream
- 1 ¼ cup milk
- ½ teaspoon salt
- 10 grinds of pepper

## Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients in a large bowl and mix well.
4. Lightly spray muffin pans with oil, spoon mixture into muffin pans, about two-third full.
5. Bake for 20 minutes or until cooked through.
6. Serve into 5 serving plates.