**Mini Vegie and Parmesan Quiches**

Makes 40

 **Ingredients;**

5 sheets puff pastry

8 eggs

800ml cream

6 stalks silver beet or ½ kg spinach

400gm Corn

150gm parmesan cheese

Salt & Pepper

Small bunch chives/spring onions

**Method;**

* Preheat oven to 180
* Wash, dry and finely chop silver beet or spinach.
* Cut corn off the cob.
* Wash, dry and chop chives.
* Place eggs in a large bowl, beat well, and then add cream, cheese, salt, pepper, corn and chives.
* Add silver beet and mix well.
* Cut out circles from pastry with a round cutter
* Oil muffin trays and gently lay pastry into muffin trays, pushing them into shape.
* ¾ fill each pastry with well mixed egg mixture. Be sure to mix well throughout this process as cheese and veggies tend to sink to the bottom of bowl.
* Bake for 20-25 mins or until golden brown.

Happy eating 