Parmesan, Pancetta and Chive Mini Quiche



Ingredients :

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| 1 14oz pack | Pie dough (2 doughs) |
| 3 | Phil’s Fresh Free Range Brown Eggs |
| 1/3 cup | Milk |
| ½ cup | Heavy cream |
| 1 cup + | Finely grated parmesan |
| 6 ounces | Chopped thick cut pancetta |
| ¼ cup | Freshly chopped chives |
| Small pinch | Ground nutmeg |
| ½ tsp | Salt |
| ¼ tsp | Pepper  |

Directions:

1. Preheat oven to 350F
2. Unroll pie dough and use a 3 ½” round cookie cutter to cut 6 discs from each dough
3. Transfer dough circles to a muffin tin, gently pressing each disc into the sides and edges of the muffin cup
4. Place a square of parchment or foil inside each shell and fill with bake weights or dried beans
5. Bake for 15 minutes, turning halfway through, or until top edge of crust is lightly browned
6. Remove tray from oven and carefully remove the bake weights. THEY WILL BE HOT. Return crusts to oven for another 3-5 minutes or until insides of crust has lightly browned.
7. Cool quiche shells completely
8. Meanwhile, heat a large skillet over medium high heat and cook pancetta until lightly brown and crispy, about 5 minutes, drain fat and transfer to a paper towel lined plate
9. In a liquid measuring cup or medium bowl, combine eggs, milk, cream, nutmeg, salt and pepper, whisking lightly until just mixed together. Set aside
10. Once shells have cooled, divide grated parmesan, chives and pancetta evenly between each shell
11. Pour egg mixture into each shell, filling nearly to the top, and bake for approximately 25 minutes, or until centers are firm with a slight wobble.
12. Serve topped with extra parmesan if desired.