October

"Bacon & Cheese Tarts"

INGREDIENTS

2 slices Lavash bread (or 4 slices Sough dough wraps)

3 Rashers of Bacon, trimmed and chopped

60g tasty grated cheese

30g grated parmesan cheese

1 egg lightly beaten

3 shallots chopped

1 tablespoon chopped fresh parsley

- 1. Preheat oven to 180°C. spray 12 hole muffin tin with spray oil.
- 2. Using a 10cm round cutter cut out 12 rounds from bread press rounds into the prepared muffin tin..
- 3. Combine remaining ingredients in a large bowl; mix well, divide mixture evenly into bread cases.
- 4. Cook in moderate oven for about 10-15 minutes or until firm



