

Cheese Tartlets

Servings: 6

Prep Time: 20min

Cook Time: 40min



Ingredients

Crust

- 125 g melted butter, cooled
- 1 egg, beaten together with a pinch of salt
- 15 ml boiling water
- 200 g self raising flour

Filling

- 45 ml butter
- 50 ml cake flour

- 250 ml milk
- 250 ml cheddar cheese, grated
- 15 ml chopped fresh parsley
- 5 ml dry mustard powder
- Pinch of salt
- 1 beaten egg
- Extra grated cheddar cheese
- Paprika

Directions

Crust

1. Mix the melted butter and egg mixture together, add the water and beat well.
2. Sift the self raising flour, add the butter mixture and cut in with a knife until it forms a dough.
3. Grease some small muffin pans and press the crust into 32 – 36 small muffin holes.

Filling

4. Pre-heat the oven to 180°C.
5. Make a white sauce, by melting the butter and stirring the cake flour into this to form a roux.
6. Place back onto low heat and add the milk, stirring all the time whilst cooking on low heat, until the sauce thickens.

7. Remove from the heat; add the grated cheddar cheese, parsley, mustard powder and salt. Mix together well.
8. Add the egg and beat quickly.
9. Spoon this mixture into the crust, sprinkle with extra cheddar cheese and top with paprika.
10. Bake for 40 minutes.
11. Serve lukewarm or cold.