

Mini Cauliflower and Cheese Bites



Makes 8

Below is a rough guide but you can substitute ingredients a bit to suit what you have in store or your preference

½ a leek

¼ of a cauliflower

1-2 tablespoons of frozen petit pois – or few leaves of fresh spinach

2 rashers of bacon or use a few lardons

About 2" from a chorizo sausage

45g grated cheddar (plus extra for the tops)

16 cherry tomatoes

4 eggs

Preparation

About half a **leek**, softened (pop in a bowl, add a teaspoon of oil, cover and microwave for 3 minutes)

¼ of a **cauliflower** – chopped up fairly small and blanched for about 4-6 minutes until just tender

1-2 tablespoons **frozen petit pois**, thawed OR few pieces of **shredded spinach** (whatever you have to hand)

1-2 rashers of **bacon** chopped up small and fried (or use a few lardons)

About 2 inches of **chorizo** sliced, fried briefly and chopped small

In a large jug beat **4 large eggs**

Add all the ingredients above and season to taste

Add about **45g grated cheddar cheese**

Either grease and line 8 holes of a muffin tin with a circle of baking paper on the bottom, or use muffin cases.

Spoon the mixture in and then add 2 halves of cherry tomatoes to each and finally sprinkle over some more grated cheddar.

Put into a 180 deg C oven for around 25 minutes until just set – check after 20 minutes.

Using a knife carefully remove from tin and remove the bottom paper. Note – they did stick a little bit but they all came out. Might try with the papers next time.