

**BACON, BASIL and BRIE Quiche muffins served with BROCCOLI, BUTTER BEANS  
crispy BACON salad with BALSAMIC vinegar dressing.**

**EQUIPMENT**

12 tinned muffin pan, fry pan.

**INGREDIENTS**. For muffins

8-10 Large eggs

6-8 rashers of bacon

1 brie cheese

Fresh basil

½ cup cream (you may not need all the cream if really large eggs)

Salt and pepper to required taste

Cherry tomatoes to garnish.

Heat oven to 180 deg

- Grease muffin tin. Heat frying pan and partly cook bacon rashers to make it flexible when lining the tin. Cut rashers in half-length ways, line around the muffin hole.
- Beat eggs adding cream, salt, pepper and chopped basil.
- Place a piece of brie in each muffin hole, pour egg mixture to ¾ full, garnish with basil leaf and ½ cherry tomato.
- Cook in heated oven for 20-30min or till set.
- Cool slightly then remove onto warm serving plate.

**INGREDIENTS** for broccoli bean salad

Head of broccoli cut into flowerets

Can of butter beans drained and rinsed under running water.

Red capsicum, chopped

2-3 rashers of bacon

Olive oil

2-3 teaspoons Dijon mustard

2-3 cloves of garlic crushed

3 tablespoon balsamic vinegar

Either microwave broccoli or drop into a pot of boiling salted water until just tender, drain and cool under running water to stop further cooking. Heat fry pan with a little oil, just have pan really hot, add bacon strips and cook until crisp, take bacon out leaving bacon fat in pan drain bacon on paper towelling. Add capsicum and soften slightly, then add butter beans heating them through. Toss bacon and broccoli into bean mixture until heated. Remove and place in a serving bowl. In a cup or a screw-top jar add mustard, vinegar, oil and garlic. Mix well, and then add to frypan that the bacon was cooked in, stirring, cooking the garlic slightly. Season with salt and pepper to required taste, pour over broccoli mixture.

By Pauline