

# Cheese Tarts

## ‘Chäschüechli’

By Lina Schlager



## Cheese Mixture

- 200 g Bega or Bodalla cheese, grated
- 190 g Kraft Cheddar cheese, grated (the plastic looking one in the blue box)
- 200 ml cream
- pinch salt
- 3 eggs

Roll out pastry, cut into circles and line small, greased tart pans.

In a bowl, mix together grated cheese, cream, salt and eggs.

Mix lightly only

Fill pastry cases.

Bake in a hot oven at 250° C fan-forced for a few minutes, and then change setting to convection.

Bake until golden brown.

## Pastry

This pastry can be used in lots of dishes. Use it for baking quiche, cheese tarts and assorted fruit tarts. It is best to refrigerate dough for a few days before use. A little marbled colour is good!

500 g plain flour, sieved

250 g butter, chopped

pinch salt

1 cup water

Lightly rub butter into flour with thumbs. Mixture does not need to be too fine. Sprinkle over salt. Forming a circle with the crumbled mixture, pour water into the middle and gradually draw in. Work dough as little as possible.