

Spinich and Mozzarella Mini Tarts

Ingredients:

Spinach

½ bunch

Mozzarella

80 grs.

Nutmeg

½ teaspoon

Salt and pepper

to taste

Egg

½ unit

Small pie shell (Ready made “tapa for empanada”)

1 unit

Vegetable oil spray

necessary amount

Preparation:

Wash the spinach and put it in the BigCheff. Microwave for 2 minutes. Afterwards take it out and strain the spinach.
Sprinkle the pie shell with vegetable oil
spray and line the BigCheff base, prick with a fork
many times and microwave for 1 minute on high.
Chop the spinach and mozzarella and mix with the rest of the ingredients.
Fill the mini tart and microwave for 2 minutes on high.

Phoca PDF

Fresh spinach can be replaced by frozen spinach.
Tip: Add 2 tablespoons of white sauce (bechamel) to the filling.





Phoca PDF