

## Salmonette tartlets

**These savoury tartlets are great for that special mother's or father's day breakfast, Cup day or Christmas brunch.**

**Prep:** 25 mins      **Serves** 6      **Cook:** 20- 25 mins

Use SiliconWare 6 piece tartlet set

### Ingredients – Short Crust Pastry

- 2 cups plain flour
- 1 tsp baking powder
- Salt (pinch)
- 150 gm cold butter cut into cubes
- 1 tbs cold water
- 1 egg yolk beaten

### – Filling

- 6 slices of smoked salmon cut in half
- ½ cup parmesan cheese
- 6 eggs lightly beaten
- 1/3 cup thick cream
- 1tbs chopped parsley/dill



### Method

1. See Handy Hints – Basic pastry to make short crust pastry.
2. Whilst pastry is chilling, preheat oven to 180° Celsius (fan forced).
3. Grease SiliconWare 6 piece tartlet set and sit on baking tray.
4. Follow Handy Hints – Basic pastry recipes to roll out pastry and blind bake pastry. Use individual SiliconWare pudding bowl (upright) in centre of each tartlet as a weight. Blind bake for 10 mins on top shelf of Oven. Remove pudding bowl weight and cook tartlets for further 5-10 mins or until golden.
5. Remove baking tray from oven and allow to cool.
6. In a bowl add eggs, cream, parmesan cheese and parsley/dill. Beat with fork.
7. In SiliconWare MicroOven Steamer place a dollop of butter, melt for a few seconds in the microwave.
8. Remove MicroOven Steamer with turntable to bench, pour in egg mixture, cover with lid and microwave for 2 minutes. Remove lid carefully using SiliconWare gloves and gently stir egg mixture using SiliconWare spatula or spoon. Replace lid and cook for a further 2 minutes. Remove from microwave and set aside to cool.
9. Spoon scrambled egg mixture into centre of tartlet base and top with pieces of overlapping smoked salmon decoratively. Decorate with extra parsley/dill if desired.