



Chäschüechli

Chäschüechli literally means 'little cheese cakes' in Swiss German, which conjures up images of dessert. These cheese tartlets are savoury however, more like a quiche, and one of my favourite Swiss snacks.

Makes 12 pieces



INGREDIENTS

- 2 eggs
- $\frac{3}{4}$ cup milk (180ml)
- $\frac{1}{4}$ cup cream (60ml)
- Freshly grated nutmeg, to taste
- Salt flakes and freshly ground white pepper, to taste
- 75g finely grated Gruyère ($2\frac{2}{3}$ oz)
- Plain flour, for dusting
- 320g shortcrust pastry ($11\frac{1}{2}$ oz)

METHOD

1. Preheat oven to 200°C (400° F).
2. Whisk eggs, milk, cream, nutmeg, salt and pepper together and transfer to a jug.
3. On a very lightly flour-dusted work surface, roll the dough out thinly, into a disc about 32cm wide ($12\frac{1}{2}$ ").
4. Use a 9cm ($3\frac{1}{2}$ ") cookie cutter to cut 12 discs; you should be able to get about 8 from the first rolling then reroll the offcuts to get another 4.
5. Press dough gently into a greased muffin tin and place on a baking tray.
6. Divide cheese evenly between the pastry cases.
7. Pour the egg mixture over the top.
8. Place in the oven and bake for 20–25 minutes, until the chäschüechli are well coloured.
9. Serve warm.