

BREADCASE SAVOURIES

INGREDIENTS

12 slices fresh bread
 50 gr. grated cheese
 1 egg
 1/2 small onion
 1/2 tomato
 3 T cream corn
 3 T tuna
 chopped parsley

EQUIPMENT

wooden board
 sharp knife
 muffin tray
 grater
 mixing bowl
 enamel plate
 measuring spoons
 fork
 spoon
 large round cookie cutter
 tin opener

METHOD

1. Preheat oven to 200°C.
2. Grease muffin tray.
3. Place bread slices on a wooden board and cut out circles of bread with a cookie cutter. Press a bread round into each muffin tin.
4. Make the filling:
 Grate the cheese, chop the onion and parsley finely.
 Chop the tomato into small cubes.
5. Place the egg, grated cheese, onion, tomato, and parsley in the mixing bowl and mix with a fork.
6. Place a teaspoon of tuna or cream corn then a spoonful of filling into each breadcase.
7. Bake for 10 - 15 minutes until bread is crisp and filling is set.

