Spinach and Cream Tartletts

1. Set Oven to 180c and arrange 2 wire racks so that muffin trays can fit with room for rising.

2. Spray and line trays with shortpaste (I have done this already) and allow to rest in fridge

3. Gently fry 1 chopped brown onion, 2 cloves of fine chopped garlic in 20g of butter.

4. Add 4 cups fine chopped spinach and allow the mixture to cook down well for 5 minutes, making sure to stir every now and again.

5. In a separate bowl mix 6 egg yolks with 600ml full cream, using a whisk, make sure that the eggs are completely broken up before using. This mixture is called liason.

6. Once spinach mixture is cooked down but still bright green in colour, drain the liquid from the mixture in a sieve.

7. Place teaspoonfuls in each pastry lined tin, pour a little of the liason on top, be careful not to get the liason over the side of the pastry or the tartletts will stick.

8. Sprinkle with a little nutmeg, black pepper and fresh ground salt.

9. Bake until light brown (or when the egg mixture is set), around 15 - 20 minutes.

10. Remove from oven and allow to cool 10 minutes before removing tartletts from the tins.

11. Serve at room temperature with Crunchy Green Salad Garnish.