



Photos by Craig Lee / Special to The Chronicle; styling by Sarah Fritsche, Amanda Gold and Kalena Ross

CHRISTMAS BRUNCH

Egg Tartlets With Black Forest Ham & Gouda

Makes 12 tartlets

These individual egg tarts are almost like mini quiches, but require even less work. You can form the dough into the muffin tins and even pre-bake the shells the night before you're ready to serve, then simply crack the eggs right into the shells in the morning.

Frozen prepared pie/pastry dough for two 9-inch pies (flat circles, not shells)

¼ pound thick-sliced Black Forest ham, diced small

½ cup shredded Gouda cheese (can substitute Gruyere, Swiss or other melting cheese)

¼ cup minced scallions

12 eggs

Kosher salt and ground black pepper, to taste

Instructions: Thaw the prepared dough and place on a lightly floured work surface. Using a 3½-inch round cookie cutter, cut rounds of the dough, and press into the bottom and up the sides of



heat the oven to 350°. Prick the dough in several places with a fork. Bake for about 15-20 minutes, until dry and just turning golden brown. About halfway through cooking time, you may need to press out air bubbles in the dough. It's OK if it shrinks down the sides of the cup.

pastry shell. Lightly grease the visible insides of each muffin cup. Crack 1 egg into each shell; it's OK if it comes right to the top of the muffin cup. Sprinkle each with a good amount of salt and pepper.

Bake the tartlets until the yolk has cooked through but is still a touch runny, at least 20-25 minutes. You may need to poke air bubbles out of the eggs halfway through cooking time, and it's OK to cook longer if you like a firmer yolk.

Gently remove from tins and serve immediately, straight out of hand or on small plates.

Per tartlett: 204 calories, 9 g protein, 11 g carbohydrate, 13 g fat (5 g saturated), 219 mg cholesterol, 253 mg sodium, 0 g fiber