

EASY EGG AND CRESS MINI TORTILLA CUPS

Preparation time: 20 minutes

Equipment

- Aprons
- Spoon
- 12 hole muffin tin
- Fork
- Bowl
- Circle cutter

Ingredients

- 2-3 tortilla wraps
- 3 large eggs
- 1 tablespoon oil (olive, sunflower or whatever you have)
- 2 tablespoon mayonnaise or salad cream
- Handful of cress

Make it

1. Start by boiling the 3 eggs for 7 minutes until hard boiled. Once cooked remove carefully from the saucepan and transfer to a bowl of very cold water to cool.



3. Lightly oil a 12-hole muffin tin with some of the olive oil.



Now make the tortilla cups

2. Preheat the oven to 180 electric, 160 fan or gas mark 4.



4. Using a circle cutter, cut out 12 shapes from the tortilla wraps.



5. Push a tortilla cup into each oiled hole in the muffin tin to form a cup.

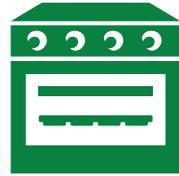


6. Brush each cup with the rest of the oil.



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7. Bake in the preheated oven for 5-10 mins until the cups start to crisp up and brown around the edges. Keep a close eye on them as they cook so they don't burn.

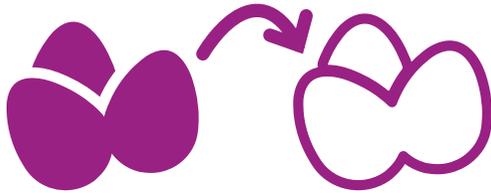


8. Once cooked, remove the cups from the oven. If some have puffed up cooking, push them back down gently with a spoon whilst still warm to form a cup again.



Now make the egg mayonnaise

1. Peel the hard-boiled eggs and throw away the shells.



2. Roughly mash the eggs with a fork.



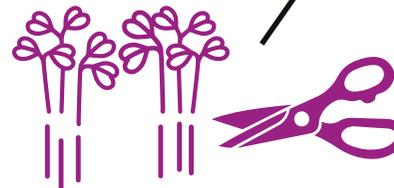
9. Leave the tortilla cups in the muffin tin for a couple of minutes until they are cool enough to handle, then remove to finish cooling on a wire rack or plate.



3. Once mashed, add the mayonnaise or salad cream and mix together.



4. Harvest your cress by cutting the top halves with scissors very carefully. Add the cress to the egg mayonnaise mix, keeping some back for topping. Mix the cress into the egg mayonnaise.



5. Spoon dollops of the egg mayonnaise into the cooled tortilla cups. Sprinkle each cup with a little more of the cress and serve immediately.

