

Spinach, raisin and pine-nut muffins



Ingredients:

8 slices of bread	2 eggs
500 g fresh cooked spinach	200 g goat cheese
50 g smoked bacon diced	200 cc single cream
2 tablespoons pine-nuts	salt
2 tablespoons raisins	olive oil

Preparation:

Sauté the spinach, bacon, raisins and pine-nuts with the olive oil and salt. Cut the bread into identical circles with a pastry-cutter in the same size as the moulds you will be using. Beat the eggs with the cream, salt and pepper and moisten the bread in this mixture. Line each mould or flan case with a circle of bread. Fill with 2 tablespoons of the spinach mixture, a piece of cheese, more spinach and finally another circle of bread. Bake in a bain marie at 160°C for 20 minutes and then turn out. They can be served on their own or with a salad.