Chard and Brie Mini Muffins

Vegetarian: 141 Recipes celebrating fresh, seasonal ingredients

Makes 12-24
Preparation Time: 20 minutes
Cooking Time: 15 minutes

Ingredients

2 tbsps.	butter, melted, plus extra for greasing
3 cups	Swiss Chard, leaves washed and shredded, stalks reserved
1¼ cups	self-rising flour
2 tbsps.	finely grated Parmesan
A good grating of nutmeg	
A pinch of salt	
$^2/_3$ cups	milk
1	small egg, beaten
2½ oz.	brie or Camembert, cubed

Directions

1. Preheat oven to 375°F. Grease a 12-cup standard muffin tin or a 24-cup mini muffin tin with a little butter, or line with paper baking cups if you prefer.
2. Chop the chard stalks and steam for 4 minutes, add the chard leaves and steam for a further minute or so. Turn into clean dishtowel and squeeze out any excess water.
3. Mix the flour, 1 tablespoon Parmesan, a pinch of salt, and the nutmeg in a bowl. In a separate bowl, beat the milk, melted butter, and egg together. Tip the milk mixture into the flour bowl and mix a couple of times. Now add the cooked chard stalks, chard leaves, and the brie or Camembert. Don't overmix or the muffins will be tough – a few lumps are just fine.
4. Spoon the mixture into the cups of the muffin tin, sprinkle with the remaining Parmesan, and bake for about 15 minutes until risen and golden. Cool on wire racks or eat warm.