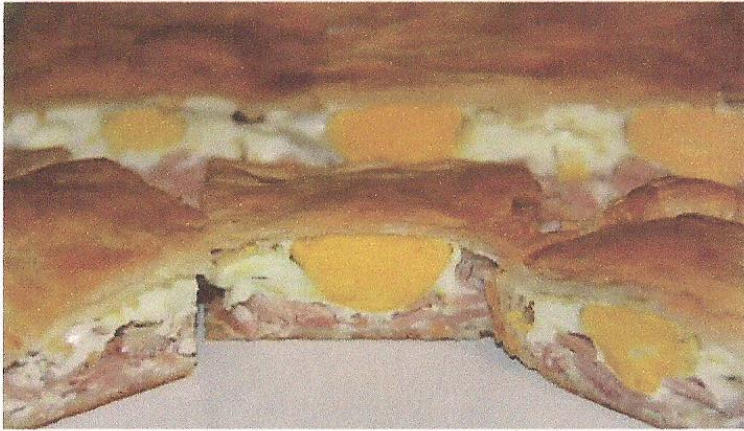


Bacon & Egg Pie



Preparation: 15-20 mins | Cooking: 40 mins | Pie servings 4-6

THE INGREDIENTS

500g rindless shortcut bacon, diced

1 large onion, finely diced

2 sheets puff pastry, thawed

9 eggs

THE METHOD

- Preheat oven to fan bake 190°C.
 - Fry the onion and bacon together until onion is clear. Remove from pan to paper towel lined plate.
 - Use 1 sheet of pastry to line bottom and sides of a 20cm square cake tin.
 - Put bacon and onion mix into uncooked pastry shell.
 - Make dents in bacon mix (for egg yolks to sit in), and break eggs one at a time into dents. (Keep the egg shells handy). Place the eggs in 3 rows of 3.
 - Trim remaining sheet of pastry to fit as a lid for the pie. Cover eggs with trimmed pastry sheet. Press edges of pastry together with fingertips.
 - Using a pastry brush, wipe around the inside of the egg shells to gather any leftover eggwhite to brush over the top of the pie. Make a slit in the middle of the pie for steam to escape.
 - Bake for 40 minutes on fanbake, then remove from oven and allow to cool slightly before serving. Can be served warm or cold.
- * I sometimes also sprinkle ¼ cup frozen peas and ¼ cup frozen corn kernels over bacon before cracking eggs into pie.