

Bacon and Egg Pie

Another classic NZ dish and also one with many variations. I have given you the basic recipe but you could also include peas, corn, chopped parsley, grated cheese.

Ingredients

- Rough puff pastry as described previously
- 200-220g of bacon lean as possible
- 5 eggs
- salt and pepper to taste

Method

Heat your oven up to 200°C and put a heavy baking sheet in or a pizza stone to heat up too. This will help the base cook.

Using the rough puff pastry recipe slice the block into two with one slightly bigger than the other.

Roll out the larger piece of pastry and put it into a 23cm pie dish so the edges come up the sides. Chop the bacon up so that it covers the base. Break the eggs into a bowl rather straight onto the bacon so that you can fish out any bits of broken egg shell. Pour the eggs over and break the yolks without mixing them up and sprinkle over the salt and pepper. I prefer to use freshly ground black pepper and give it an extra grind or two. Wet the edges and place the other rolled out sheet of pastry on top and crimp the edges together. Trim off the excess and use them to make fancy decorations. At Penguin Café

we use a penguin shaped cookie cutter. Put the pie back into the fridge for 15-20 minutes not sure why something to do with resting the pastry. Meanwhile mix up an egg yolk with a bit of salt brush it over the top of the pie and put the pie on the baking sheet and bake for 30 minutes. The pastry will rise and look very impressive.