

GF Friendly

Bacon and Egg Pie

bacon and egg in rich cheese shortcrust pastry

This recipe is for 2 serves, but a larger pie makes a great dish for a dinner party. It looked quite amazing as it began to rise in the oven, but I did find that the base was a bit doughy. So, if you have a fan-forced oven, or you prefer a crusty base, blind-bake this for 5-10 minutes beforehand.

Cheese Pastry:

- 5 rounded Tbsps plain flour
- a pinch of salt (optional)
- 90g butter
- 1/3 cup grated cheese
- 1 egg yolk
- 1 Tbsp milk

Filling:

- 4 small rashers of bacon
- 2 eggs separated
- PLUS** the white separated from the pastry yolk



Line a 14cm (5½ inch) pie dish with baking paper and trim leaving a 2cm overhang. Cut the bacon into 5cm (2 inch) lengths and fry or grill until starting to crisp; then set aside to cool. Carefully separate the eggs keeping the yolks intact and putting all of the whites into a bowl of a size that will allow for expansion when they are whipped.

Mix the flour, salt and grated cheese in a bowl, then cube the butter, add to the mixture and rub in to a fine breadcrumb consistency. **TIP: Should the mix start to become sticky, rest in the fridge for a few minutes before continuing.** Make a well in the centre of this, blend the milk and egg yolk and stir in carefully with a fork to form a single lump of dough. Divide this into two balls, one larger for the pie base. Take care not to be too heavy-handed with this and the next stage. Roll out the larger ball and place on the paper in the dish so that it just overlaps the top. Roll out the top crust and set aside. **For GF pastry method see Recipe R56.**

Beat the egg whites until just stiff. Line the bottom of the pie with half of the bacon. Spoon 2/3 of the egg whites over, make two small indentations and carefully place the egg yolks in these. Spoon on the remaining whites and top with the rest of the bacon. Brush the top edge of the pastry with water, then put the crust in place and flute to seal. Make 4 small holes with a knife (avoid piercing the yolks) and finally brush this with the liquid left in the egg-white bowl.

Bake on 180°C fan-forced (200°C conventional) for 15-20 minutes or until golden. Using the paper, transfer to a board and cut carefully with a sharp knife.

Serves 2 with French fries and salad

NOT recommended for freezing!

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