



Best Ever Bacon & Egg Pie

Serves: 4-6

Ingredients

8 Eggs
½ cup bacon, chopped
1 spring onion (optional), chopped
1 egg yolk beaten with a tablespoon of water
Salt and pepper to taste
400g block, sheets, or roll of puff pastry

Method

Bacon & Egg Pie is an easy to make, real kiwi classic. Great for lunches, brunches, dinner or a picnic. A 20.5 x 20.5cm cake pan, or a round 23cm metal pie dish is ideal.

Preheat oven to 200°C. Roll out two thirds of the pastry on a floured bench to line a shallow greased 23cm pie tin. Scatter over spring onion and half of the bacon, break in the eggs and season, then scatter on the remaining bacon.

Roll out the remaining pastry to make a lid. Crimp the pastry edges together with your fingers and trim off any excess. Use the trimmings to decorate the pie if you wish (attach these with a dab of egg wash). Cut four small vents in the pastry lid with a sharp knife. Brush with beaten egg mix and bake 35 - 40 minutes until rich golden brown and crispy. Serve warm - or cold.

Recipe Credit: Sophie Gray

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