

Old-fashioned egg & bacon pie



★★★★★

ON SPECIAL

1:00 Prep • 0:50 Cook • 6 Servings • Advanced

The spicy relish that is served with this wonderful old-fashioned bacon and egg pie, will keep, covered in the fridge, for 5 days.

YOUR LOCAL PRICING

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coles



Gluten Free Short Cut Bacon Rindless 750g
 \$14.67 per 1kg
 Special available from 25/09/19 to 08/10/19



Garlic Bulbs Prepacked
 \$20.00 per 1kg
 Special available from 25/09/19 to 22/10/19

i Prices available at displayed Coles store, may not be available at other stores or coles.com.au. Specials commence at 7am on start date, but may start before or extend beyond displayed dates. While stocks last. We reserve the right to limit sale quantities. Multi save price only available when purchased in the multiples specified.

i Prices accurate as at: 03/10/2019

INGREDIENTS

- 4 rindless bacon rashers, chopped **\$**
- 2 sheets frozen puff pastry, thawed
- 10 free-range eggs, plus 1 extra egg, beaten
- 100ml milk
- 1/4 cup chopped flat-leaf parsley leaves
- 1/4 teaspoon grated nutmeg

SPICY TOMATO & ANCHOVY RELISH TO SERVE

- 2 tablespoons olive oil
- 2 garlic cloves, finely chopped **\$**

- 1 long red chilli (seeds removed if you prefer less heat)
- 400g canned tomatoes
- 1 tablespoon Masterfoods Tomato Sauce (ketchup)
- 1/4 cup small basil leaves
- 3 anchovy fillets, chopped

METHOD

Step 1 Preheat the oven to 190C. Grease a 22cm pie dish. Line the pie dish with 1 sheet of pastry.

Step 2 Fry bacon in a dry frypan over medium heat for 2-3 minutes, stirring, until lightly cooked. Drain on paper towel, then cool.

Step 3 Whisk 6 eggs together with the milk, parsley, nutmeg and some salt and pepper.

Step 4 Spread half the bacon in the pie dish, then pour in the egg mixture. One by one, crack the remaining 4 eggs into a cup and gently slip into the mixture without breaking up. Scatter with the remaining bacon.

Step 5 Brush pastry rim with beaten egg, then top with remaining pastry. Trim to fit, then crimp edges with a fork. Brush the top with beaten egg and bake for 15 minutes, then reduce oven to 170C and cook for a further 25-30 minutes until golden brown.

Step 6 Remove from the oven and allow to cool in the dish for 30 minutes before removing. Cool to room temperature.

Step 7 Meanwhile, for the relish, place olive oil, garlic and chilli in a pan over medium heat and cook, stirring, for 1-2 minutes until garlic softens slightly.

Step 8 Add remaining ingredients and simmer gently for 5 minutes until reduced and thickened. Season, then remove from the heat and allow to cool.

Step 9 Slice pie and serve with tomato relish.

NUTRITION

1932 kJ ENERGY	31g FAT TOTAL	12g SATURATED FAT	22g PROTEIN	878.06mg SODIUM
5g CARBS (SUGAR)	23g CARBS (TOTAL)			

All nutrition values are per serve

COMMENTS & RATINGS



annebarnet

80 days ago

An easy never fail recipe. My to go to recipe when I need to take a dish as a contribution to the party fare. I tend to stick to the original traditional recipe as I feel with too many additions you may as well just make a quiche. If you use good quality bacon it is never tasteless. I never have any left over so that is saying something.

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