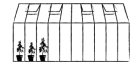


Bacon and Egg Pie



Jaz Mathisen

AWAKINO STATION

Ingredients:

- Pastry
- 1/4 cup relish
- 1 onion, finely diced
- 10 eggs
- 250g bacon, chopped
- 1/2 cup fresh herbs (parsley, chives and thyme)
- A handful of cherry tomatoes, halved
- 1 cup grated cheese
- Salt and pepper

Method:

1. Line a pie dish with 3/4 of the pastry and spread the relish over the base.
2. Sprinkle over the onions, bacon and herbs.
3. Crack in the eggs and muddle everything about with your fingertips to combine.
4. Drop the halved cherry tomatoes over and season well with salt and pepper.
5. Sprinkle over the grated cheese and using the remaining 1/4 pastry make a lattice top.
6. Bake at 160C for 45 minutes, or until the pastry is golden and the egg is cooked through.

Seasonal Additions:

Summer - Freshly podded peas, grated courgette and sliced parboiled new potatoes.

Autumn - Cubes of parboiled pumpkin, spinach and sweet corn.

Winter - Silverbeet, kale and diced garlic to ward off winter bugs.

Spring - Broad beans, or replace the cherry tomatoes with asparagus.