

Recipe OF THE month

Hummingbirds Bacon and Egg Pie

- 3 sheets of Savoury Short crust Puff pastry
- 250g sliced (2cm) and fried bacon
- 12 eggs
- $\frac{3}{4}$ C milk
- 1 small onion, chopped
- 2 medium potatoes, sliced
- 1tsp Salt and pepper
- Parsley to taste, finely chopped

1. Defrost pastry to prevent tearing, and preheat oven to 180°
2. Cut bacon, remove rinds, cook and put it aside
3. Whisk eggs, put one yolk aside for glazing
4. Whisk in the milk
5. Lay one sheet of pastry in a casserole dish, make sure it hangs over the side slightly. Prick the base with a fork
6. Sprinkle the onion over the base
7. Mix the parsley, potatoes and bacon in with the egg mixture and pour into the dish.
8. Cover with another sheet of pastry and crimp edges together
9. Cook for 25 mins and check regularly to prevent burning.

Serve in slices and eat - Yum!