

NUTRITION: Lazza's Kitchen Adventure

Egg & Bacon Pie

**A Brand NEW Recipe from Lazza's Kitchen.
Lazza made his first ever Egg & Bacon Pie from scratch**

Bacon and egg pie originated during the middle ages in Cornwall and is still a popular pie cooked in Cornish homes today (although rarely found in Cornish bakeries). For many Cornish people, a bacon and egg pie is more of a taste of home than the famous Cornish pasty.

You can add to the original recipe (I put in onion and cheese), but you can use peas, potatoes, tomatoes etc. Your choice.

Ingredients

2 Sheets Puff Pastry, defrosted, depending on dish size
300 Grams of Bacon, diced, fat removed (I bought diced bacon bits)
8-10 Eggs
Grated Cheese to cover base
1 Egg, beaten for egg wash
2 diced onions
2 garlic cloves (optional)

Preheat the oven to 200C.

Prepare a 25-30cm baking dish or tin and set aside.

Remove pastry from freezer and thaw, takes approx. 5-10 minutes.

Trim your pastry to fit the dish, for the base you made need 1 to 2 sheets, you need to cover the bottom and up all four sides to the top of your dish.

Add half the grated cheese to the base.

Add half the diced bacon, then add your eggs, keeping them whole or stabbing the yolks gently so they ooze into the bacon.

Add the remainder of the diced bacon and cheese.

Place the rest of the pastry on top of the pie, fold the base pastry over the top pastry and squeeze between your fingers or press with a fork to join.

Stab the top of the pie with a fork 4-5 times.

Whisk an egg with a dash and brush generously all over the top of the pie

Bake for 35-40 minutes, or until the pie is a lovely golden brown to ensure bottom of pastry is also cooked.

Remove from the oven and allow to cool slightly before slicing.



**During the pandemic and lockdowns, Lazza decided to try a new hobby - cooking.
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More on HMHB recipe pages: www.hmhb2016.org.uk
This was a great and very tasty meal to prepare.**