

Mini Bacon & Egg Pies

INGREDIENTS

3 sheets puff pastry
4 bacon rashers, finely chopped
2 eggs
½ cup cream
Salt & pepper to taste
½ cup finely grated parmesan cheese
1 Tbsp chopped fresh chives
Extra 1 egg, lightly beaten
1 Tbsp milk
Extra fresh chives for garnish



METHOD

Grease two 12 hole mini muffin pans.
Using a 6.5cm round cutter, cut 24 rounds from 2 of the pastry sheets. Line holes of prepared pans with pastry round. Divide bacon between pastry cases.
Whisk eggs and cream in a bowl until combined, season with salt & pepper. Pour over bacon in pans, top with cheese and chives.
Using a 3cm fluted cutter, cut out 24 rounds from remaining pastry sheet. Place rounds over pastry cases, brush with combined extra egg and milk.
Cook in a hot oven 200°C, for about 20 minutes, or until golden brown and puffed.
Serve warm pies garnished with extra fresh chives or a side of salad.