

## CANDIED BACON & EGG BRUNCH TARTS

### EQUIPMENT

MIXING BOWL, MUFFIN TRAY, PASTRY BRUSH, TEA TOWEL, SOLID BAKING TRAY, CAKE RACK

### INGREDIENTS

3 SHEETS (THICK) FILO PASTRY, 3 RASHERS STREAKY BACON, 20GM CASTER SUGAR, 6 EGGS, PINCH OF CHILLI FLAKES,  
30-40GM MELTED BUTTER, 3-4 SPRIGS PARSLEY, CRACKED BLACK PEPPER

### METHOD

PLACE A CAKE RACK OVER A SOLID BAKING TRAY AND LAY THE BACON ON TOP OF THE CAKE RACK. SEASON THE BACON WITH CHILLI FLAKES AND SPRINKLE OVER CASTER SUGAR AND PLACE THE BACON INTO A PRE-HEATED OVEN COMBI SETTING 200°C FOR 8-12 MINUTES UNTIL CRISP.

WHILE THE BACON COOKS LIGHTLY BUTTER THE MUFFIN TIN AND SET ASIDE.

JOIN 3 SHEETS OF FILO PASTRY TOGETHER BY BRUSHING BUTTER OVER EACH SHEET AND PLACING EACH SHEET ONE ON TOP OF THE OTHER.

CUT THE JOINED FILO PASTRY SHEET INTO 6 EQUAL SIZED SQUARES AND PRESS THE SQUARES INTO EACH DIVOT OF THE MUFFIN TRAY. ONCE THE MUFFIN TRAY IS FILLED WITH PASTRY COVER IT WITH A TEA TOWEL AND SET ASIDE.

ONCE THE BACON IS COOKED REMOVE IT FROM THE OVEN AND ROUGHLY CHOP THE BACON. PLACE A SMALL AMOUNT OF BACON INTO THE BOTTOM OF EACH PASTRY SHELL. CRACK ONE EGG INTO EACH PASTRY SHELL AND SEASON WITH A LITTLE SALT AND CRACKED BLACK PEPPER. SCATTER THE REMAINING BACON OVER THE EGGS AND PLACE THE MUFFIN TRAY INTO A PRE-HEATED OVEN COMBI SETTING 190°C FOR 8-10 MINUTES.

WHILE THE PASTRIES COOK ROUGHLY CHOP THE PARSLEY.

ONCE BAKED REMOVE THE TARTS FROM THE OVEN AND SPRINKLE OVER THE CHOPPED PARSLEY AND SERVE.

### HINTS & TIPS

- FOR EXTRA TEXTURES AND FLAVOUR ADD SOME GRATED CHEESE, CHILLI JAM OR EVEN CARAMELISED ONION TO THE TART SHELLS.
- THESE TARTS ARE GREAT SERVED HOT BUT CAN ALSO BE ENJOYED COLD AS A PART OF A LUNCH BOX OR PICNIC.