



BREAKFAST PIES

Preparation: 15 Minutes

Cooking: 40 Minutes

Serves: 12

INGREDIENTS

- 2tbs Olive Oil
- 400g sliced mushrooms
- 1 Onion, Finely Chopped
- 2tbs Thyme leaves
- 1tsp Salt
- Ground Black Pepper
- 3 sheets ready rolled Puff Pastry, thawed
- 300g Sour Cream
- 12 Eggs

METHOD

1. Preheat Oven to 200°C. Grease 12 x Muffin tins
2. Heat Oil in frying pan over high heat. Add mushrooms and cook, stir until liquid evaporates.
3. Add Onion, Thyme, Salt and Pepper and cook until soft.
4. Cut pastry sheets into quarters and use to line prepared muffin tins.
5. Combine sour cream, 2/3 cooled mushroom mixture, salt and pepper.
6. Spoon over the base of the pastry, crack and egg on top of each muffin and top with remaining mushroom mixture.
7. Bake for 25-30 minutes or until golden and puffed. Serve Hot!

TIP

* Breakfast pies can also be enjoyed as a light lunch or even dinner. Simply serve with your favourite salad!