

# AN EXOTIC EGG AND HAM PIE

Contributed by Margaret Gall

Egg and Bacon pies remind me of childhood summers and picnic food. This is an updated version using ingredients like sun dried tomato, capsicum and virgin olive oil and sounds quite delicious. This recipe is taken from The Age – a Melbourne newspaper

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## An exotic egg-and-ham pie

### Ingredients

1 large onion, finely chopped  
1 red capsicum, seeds removed and flesh finely chopped  
2 tablespoons virgin olive oil  
90 g diced ham  
¼ cup diced sun-dried tomato  
2 teaspoons finely chopped fresh oregano  
385 g shortcrust pastry  
6 eggs, size 61g  
2 tablespoons finely chopped parsley  
salt and pepper  
a little milk

### Method

Put the onion, capsicum and oil into a saucepan and cook gently until the vegetables have softened. Add the ham and sun-dried tomato and cook for a minute. Remove and allow to cool. Stir in the oregano.

Roll out the pastry thinly. Cut into two pieces, using one to line a buttered 20-centimetre pie dish.

Put the onion and capsicum layer on the base. Break the eggs into a saucer, one at a time, and slide them on top of the mixture. Scatter with parsley and salt and pepper.

Put the second portion of pastry over the top.

Glaze with a little milk and put a slash in the top to allow steam to escape.

Bake in a moderate oven (180 degrees) for about 30 minutes or until well browned on top.

Remove and cool. This is best if eaten at room temperature on the day it is made. If you have to chill it, be sure it is removed from the refrigerator at least an hour, or even longer, before serving.