

BREAKFAST TART



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- 1 packet ready puff pastry
- 400 g pork chipolata sausages
- 1 tablespoon olive oil
- 250 g mushrooms, sliced
- 6 rashers streaky bacon
- 3 eggs
- 300 ml double thick cream

Unroll the pastry and line a greased 18 cm x 28 cm baking tin, pressing it in well. Trim overhanging pastry. Prick the base with a fork. Chill in fridge.

Heat the oven to 220°C. Place a baking sheet in to heat up.

Skin the pork sausages and break into 4 chunks. Heat a non-stick frying pan, add the sausage chunks and fry for about 8 minutes, shaking the pan every so often until the chunks are browned all over. Tip out into a sieve over a bowl.

Add the oil to the pan and when hot add the mushrooms. Cover and cook for 3 minutes then take the lid off and cook for another few minutes until they are browned and juices absorbed. Tip into the sieve with the sausages.

Stretch the bacon rashers with the back of a knife. Cut in half width ways and then in half length ways.

Whisk the eggs and cream together. Season.

Spread the sausage meat and mushrooms into the pastry case. Pour over the beaten eggs and cream. Then criss-cross the bacon strips over the top.

Put the tin onto the hot baking sheet. Bake for 25 – 30 minutes until lightly browned. Leave to stand for 5 minutes before serving.

Photo: Melissa Ann Vermeulen