



# BREAKFAST BRAAI PIE

HEAT LEVEL 

Start your day with our Breakfast Braai Pie - a delicious pie filled with hearty breakfast ingredients, creating a savory and satisfying meal for the perfect morning treat.

30 Mins

6 Servings

## INGREDIENTS

### Filling

- 125 ml (½ cup) cooking oil
- 6 extra large eggs
- 250 g streaky rindless bacon
- 100 g (1 cup) grated Cheddar or mozzarella cheese
- 3 ml (½ tsp) Spur Steakhouse Spice
- 60 ml (¼ cup) Spur Hickory Basting
- Freshly ground black pepper to taste

### Base

- 2 x 400g packs of puff pastry

## METHOD

### Filling

- 1 Heat oil in a large, heavy-based saucepan. Fry the eggs until soft, but set. Remove from oil and set aside.
- 2 Fry the bacon in the same pan until cooked and starting to crisp (add more oil if needed). Remove from oil and set aside.

### Base

- 1 Unroll one packet of pastry on the inside of a greased hedged braai grid. Leave about 1 cm open on all edges. Layer the eggs over the pastry. Sprinkle the cheese, seasoning and pepper over and drizzle with Spur Hickory Basting. Top with the bacon.
- 2 Unroll second pastry to close over the filling. Secure the border all around by pressing lightly to close.
- 3 Close the grid and grill over low coals for 15 - 20 minutes, or until it becomes crisp and light-brown in colour. Serve immediately.

## VARIATIONS

- 1 Substitute Spur Hickory Sauce with Spur BBQ Sauce.
- 2 Spray the inside of both sides of the hedged braai grid with a non-stick spray before putting the pastry on

