

## Egg and Bacon Brunch Tart

[Serves 6]

### Ingredients:

6 rashers of lean, rindless long bacon  
2 sheets of ready rolled puff pastry  
125g mascarpone or cream cheese  
6 eggs  
½ bunch fresh chives, finely chopped  
Fresh rocket to serve

### Method:

1. Preheat oven to 200oC.
2. Place bacon in a single layer on large baking tray and cook in oven for 5-7 minutes. Drain on absorbent paper to remove excess fat otherwise it will pool on the finished tart.
3. On a separate lined baking tray place single sheet of puff pastry. Using a sharp knife cut the second sheet into 3cm strips which you will layer on the edges of the base so that when the pastry cooks the edges rise to form a casing for the eggs. You will need 8 strips in total as the edges of the pastry need to be 3 layers, with a single layer forming the base. It's helpful to score a 3cm border on the full sheet of pastry before adding the strips.
4. Using a fork prick the base of the tart shell to reduce rising in the middle.
5. Spread mascarpone cheese inside border of the pastry base and lay cooked bacon in rows on top.
6. Place in the oven for 15 minutes. Remove from oven and break eggs in a random pattern over the bacon [look for little pockets where the egg will sit snugly and not spread too much].
7. Place tart back into the oven, reduce temperature to 180oC, until the egg whites are just set.
8. Rest tart for a couple of minutes to allow the egg to completely cook while still remaining soft.
9. Sprinkle fresh chopped chives over tart. Cut into required amounts and serve with fresh rocket. The tart is best prepared just before serving.

