Bacon and egg pie

NZBK-052 · Pies Pastries And Savouries · 1 tray, 12 portions

INGREDIENTS

650 g puff pastry

12 eggs including 1 for brushing

320 g diced bacon

100 g onion

2 g pepper



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cook bacon and onion, then cool.
2. Line a 23 × 30 cm dish with pastry.
3. Add bacon and 11 eggs, breaking some yolks, and season.
4. Lid, vent and brush with remaining egg.
5. Bake at 195°C for 35–45 min until eggs are set and pastry is cooked.

ALLERGEN CHECK

Wheat, egg. Check bacon and pastry for milk.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-052-bacon-and-egg-pie