

## Gluten Free Egg, Bacon and Parmesan Pies

<p><b>Equipment:</b></p> <p>Chopping board Large knives Peelers Baking sheets lined with baking paper Tongs Tablespoon Large mixing bowl</p>	<p><b>Ingredients:</b></p> <p><u>Pastry</u> 300 g cold butter, chopped 2 cup rice flour ½ cup soy flour ½ cup finely grated parmesan cheese 4 tbsp cold water, approximately</p> <p><u>Egg, bacon and parmesan pies</u> 4 teaspoon vegetable oil 1 leek 6 gluten-free rindless bacon slices, chopped finely 2 clove garlic, crushed 8 eggs ½ cup pouring cream ½ cup finely grated parmesan cheese 2 tsp fresh chives, finely chopped</p>
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### What to do:

1. In the kitchen classroom divide your group in two. Half of the students will be responsible for placing the pastry in the muffin holes, while the other half will concurrently create the pie mixture.
2. Make gluten-free pastry. Process butter, flours and cheese until mixture resembles fine breadcrumbs. Add enough of the water to make ingredients just come together; pulse, then press mixture into a ball. Cover pastry; refrigerate for 30 minutes.
3. Preheat oven to 220°C.
4. Grease 30 small muffin holes.
5. Roll pastry between sheets of baking paper until 5 mm thick. Cut out pastry rounds and delicately push into pan holes, press into base and sides, prick bases with fork.
6. Bake pastry cases about 10 minutes or until browned lightly. Cool cases in pan. Reduce oven temperature to 200°C (180°C fan forced).
7. Heat oil in a small frying pan, cook leek, bacon and garlic, stirring, until the bacon is soft. Divide bacon mixture among pastry cases. Top with the grated cheese and chives.
8. Whisk eggs and cream in a medium jug. Fill pastry cases with egg mixture. Bake 25 minutes or until set.