
Nadia Lim's

Bacon and Egg Tartlets



Serves 12

Prep: 20 minutes

Cooks in: 20 minutes



INGREDIENTS

Shortcrust pastry 2 sheets

Streaky bacon 4 rashers

Cherry tomatoes 12

Free-range eggs 5

Cream 2 tablespoons

Parmesan 1-2 tablespoons, finely grated

Knob of butter

Fresh parsley or basil leaves
2 tablespoons, chopped

METHOD

Preheat oven to 180degC.

1. Use a roughly 8-9cm diameter round cookie cutter, glass or small bowl as a stencil to cut circles of pastry. Roll out each piece to flatten slightly. Push each piece into a hole of a 12-hole muffin pan. Place a piece of baking paper on top of each pastry circle and fill with baking beans or rice to weigh the baking paper down. Blind bake for 15 minutes or until pastry cases are crisp and golden. Leave to cool in the tin for 10 minutes before removing.
2. Switch oven to grill. Cut each piece of bacon into three pieces and arrange on a baking tray lined with baking paper. Grill for a few minutes or until crispy.
3. Heat a drizzle of oil in a fry pan on medium high heat. Add cherry tomatoes and cook for about 2 minutes until starting to blister. Set tomatoes aside and keep pan on the heat for the eggs.
4. Whisk eggs with cream and parmesan. Heat butter in fry pan on medium heat. Add egg mixture and stir slowly for a few minutes to scramble. Season with salt and pepper.
5. To assemble, spoon some scrambled eggs into each tart case. Top with a piece of crispy bacon and a cooked cherry tomato. Garnish with parsley or basil.