

bacon and egg pie recipe jamie oliver

Bacon and egg pie recipe Jamie Oliver is a delightful culinary creation that combines the rich flavors of crispy bacon with the creamy texture of eggs, all encased in a flaky pastry. This dish is not only a staple in many households but also a favorite for gatherings and brunches. Jamie Oliver, a renowned chef known for his approachable cooking style, has crafted a version of this classic that is both simple and delicious. In this article, we will explore the history of bacon and egg pie, Jamie Oliver's unique take on the recipe, and tips for making it perfect every time.

History of Bacon and Egg Pie

Bacon and egg pie has its roots in various cultures, with variations found across the globe. Traditionally, this dish is a popular choice in New Zealand and Australia, often served at picnics and family gatherings. The recipe's simplicity and versatility have made it a beloved comfort food that can be enjoyed at any time of day.

Over the years, bacon and egg pie has evolved, with numerous recipes incorporating different ingredients, from vegetables to various types of cheese. The dish's adaptability allows cooks to personalize it based on their preferences and dietary needs.

Jamie Oliver's Bacon and Egg Pie Recipe

Jamie Oliver's version of bacon and egg pie is celebrated for its ease of preparation and the use of fresh ingredients. Here is a step-by-step guide to creating this scrumptious dish in your own kitchen.

Ingredients

To make Jamie Oliver's bacon and egg pie, you will need the following ingredients:

- 500g of ready-made shortcrust pastry
- 200g of streaky bacon, chopped
- 6 large eggs
- 100ml of double cream

- 1 tablespoon of Dijon mustard
- Salt and pepper, to taste
- Fresh herbs (optional, such as parsley or chives)
- A splash of milk, for glazing

Preparation Steps

Follow these steps to create the perfect bacon and egg pie:

1. **Preheat the Oven:** Begin by preheating your oven to 200°C (400°F).
2. **Prepare the Pastry:** Roll out the shortcrust pastry on a lightly floured surface. You will need enough to line a pie dish, including a bit overhanging to create a decorative edge.
3. **Cook the Bacon:** In a frying pan, cook the chopped bacon over medium heat until it is crispy. Remove from heat and let it cool slightly.
4. **Make the Filling:** In a large bowl, crack the eggs and whisk them together. Add the double cream, Dijon mustard, and season with salt and pepper. Stir in the cooked bacon and any fresh herbs you desire.
5. **Assemble the Pie:** Pour the filling into the pastry-lined pie dish. Fold the overhanging pastry over the filling and crimp the edges to seal. Alternatively, you can roll out additional pastry to create a top crust.
6. **Glaze the Pie:** Brush the top of the pie with a splash of milk to achieve a golden color when baked.
7. **Bake:** Place the pie in the preheated oven and bake for about 30-35 minutes, or until the pastry is golden and the filling is set.
8. **Cool and Serve:** Once baked, allow the pie to cool for a few minutes before slicing. Serve warm or at room temperature.

Tips for the Perfect Bacon and Egg Pie

Creating the perfect bacon and egg pie is all about attention to detail. Here are some tips to ensure your dish turns out beautifully:

Choose Quality Ingredients

The flavor of your pie will largely depend on the quality of the ingredients used. Opt for fresh, high-quality bacon and eggs. If possible, choose free-range eggs for a richer taste.

Experiment with Add-Ins

Feel free to customize your bacon and egg pie by adding other ingredients such as:

- Cheese (such as cheddar or feta)
- Vegetables (like spinach, leeks, or bell peppers)
- Spices (such as paprika or chili flakes for a kick)

Make Ahead and Freeze

Bacon and egg pie can be made ahead of time and frozen for later. To do this, prepare the pie as instructed, but do not bake it. Instead, wrap it tightly in plastic wrap and foil, then freeze. When ready to enjoy, simply bake from frozen, adding a few extra minutes to the cooking time.

Perfect Pairings

Consider serving your bacon and egg pie with complementary side dishes. Some great options include:

- A fresh green salad with a light vinaigrette
- Roasted tomatoes for added flavor
- Chutney or relish for a sweet and tangy contrast

Conclusion

In conclusion, Jamie Oliver's bacon and egg pie recipe offers a delightful way to enjoy a classic dish that is both comforting and versatile. With its simple preparation and delicious flavors, this pie can be the centerpiece of your next brunch or family gathering. By following the steps outlined in this article and incorporating your personal touches, you'll create a bacon and egg pie that impresses everyone at the table. So, roll up your sleeves, gather your ingredients, and get ready to savor a slice of culinary heaven!

Frequently Asked Questions

What ingredients are needed for Jamie Oliver's bacon and egg pie?

The main ingredients include shortcrust pastry, bacon, eggs, cream, milk, cheese, and seasonings like salt and pepper.

How long does it take to prepare Jamie Oliver's bacon and egg pie?

Preparation typically takes about 20 minutes, with an additional 30-40 minutes for baking, depending on your oven.

Can I customize the fillings in Jamie Oliver's bacon and egg pie?

Yes, you can customize the fillings by adding vegetables like spinach or mushrooms, or using different types of cheese.

Is Jamie Oliver's bacon and egg pie suitable for freezing?

Yes, you can freeze the bacon and egg pie before or after baking. Just ensure it's well-wrapped to prevent freezer burn.

What is the best way to serve Jamie Oliver's bacon and egg pie?

The pie is best served warm, and can be accompanied by a simple salad or some pickles for a fresh contrast.

What type of pastry works best for Jamie Oliver's recipe?

Shortcrust pastry is recommended for its flaky texture, but you can also use puff pastry for a lighter, airier result.

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