

Bake in a moderately hot oven (350 degrees), regulo 4. Cut into 20 slices. Make often as it goes rather dry.

His Favourite Dish

Dear Aunt Daisy,

Could you please give me a good recipe for ham and egg pie, which is my husband's favourite dish. I have not tried to make it before, as I did not have a recipe. I would also like you to tell me how to make a pastry to go with it.

"Just Married," Christchurch.

Here are three recipes, one using ham and the other two bacon. The Devon one is different and very useful, making a large pie with only two eggs. I would recommend you to buy that excellent puff pastry which has only to be rolled out thinly and used; for pastry-making does take some practice for a "Just Married." Nevertheless, here is a pastry recipe, too, for you to practise with.

Ham and Egg Pie

Line a pie-plate with puff pastry rolled out very thin. Have ready $\frac{1}{2}$ lb. of finely-chopped cooked ham, parsley, and also a little thyme if liked. Fill the pastry-lined plate with the ham, sprinkle with chopped parsley, then break carefully your fresh eggs on top of the ham, as many as you can get on, probably 5 or 6. Be sure the eggs remain whole. Season to taste with pepper and a little salt; cover the whole with pastry rolled thin. Prick a few holes, and bake in fairly quick oven, about $\frac{3}{4}$ hour.

Bacon and Egg Pie

Line deep pie-plate with flaky pastry rolled out to one-sixteenth of an inch. Break eggs carefully on to pastry, sprinkle with pepper. On these carefully lay slices of bacon. Cover with pastry. Decorate with twists and leaves of pastry. Make slit with knife on top, and crimp edges. Bake in hot oven at first, gradually reducing.

Devon Bacon and Egg Pie

Line shallow dish with flaky pastry. Deep sandwich tin is satisfactory. Have ready plenty of very finely-chopped parsley and about $\frac{1}{2}$ lb. streaky bacon also chopped finely. Put 2 or 3 layers of bacon and parsley on pastry. Put pastry lid on top with a half inch square hole cut neatly out of the centre. Wash over with milk, and bake in hot oven 420 degrees (regulo 7 or 8) for 20 minutes. While this is cooking beat up 2 eggs with 1-3rd cup milk and a dash of pepper (no salt). Take pie from oven and pour the egg mixture in through the prepared hole. Return to oven for another 20 minutes. Take out of tin, turn upside down and return to hot oven for 5 minutes, to make the bottom crust crisp. Serve in thin pieces for savouries (hot)—or as a hot dish at a meal—or in small wedge-shaped pieces for morning or afternoon tea or supper. A Devon recipe.

Puff Pastry

Half a pound of butter, $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ teaspoon cream of tartar, pinch salt. Break butter into small pieces in the sifted flour and cream of tartar and salt. Mix with water. Let it stand at least 2 hours (the longer the better). Roll and fold 3 times.

Lost — One Voice

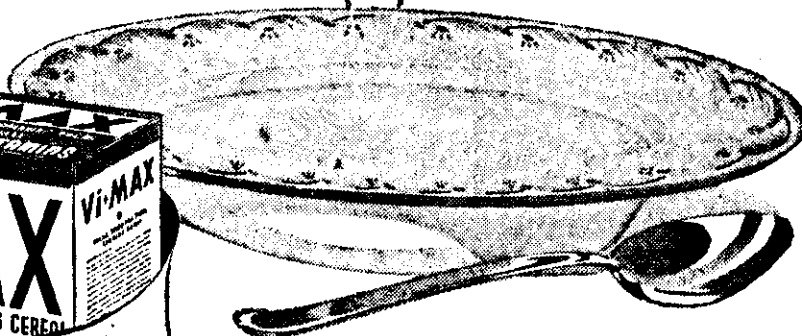
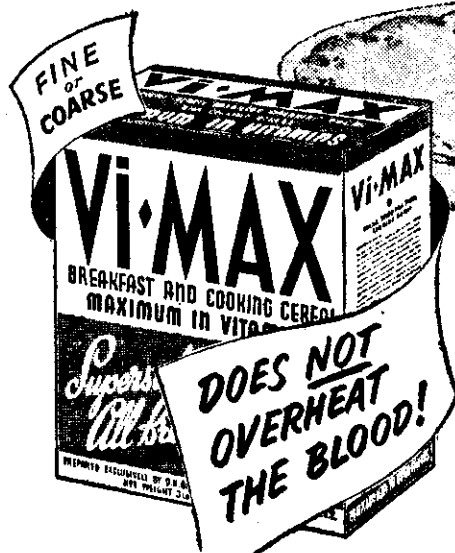
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N.Z. LISTENER, AUGUST 27, 1954.

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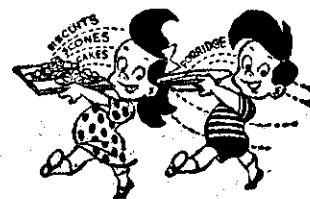
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