



Breakfast pies

Preparation: 15 minutes

Cooking: 40 minutes

Makes: 12

2 tbs olive oil
400g cup mushrooms, sliced
1 onion, finely chopped
2 tbs thyme leaves
salt & ground black pepper
3 sheets ready rolled puff pastry, thawed
300g carton sour cream
12 eggs

1. Preheat oven 200C. Grease 12x3/4-cup capacity, texas muffin pans.
2. Heat oil in a frying pan over high heat. Add mushrooms and cook, stirring for 8 minutes until liquid evaporates. Add onion, thyme and salt and pepper and cook 2 minutes until soft. Set aside to cool completely.
3. Cut pastry sheets into quarters and use to line prepared pans.
4. Combine sour cream, 2/3 cooled mushroom mixture and salt and pepper.
5. Spoon over the base of the pastry. Crack an egg on top of the each pie and top with remaining mushroom mixture.
6. Bake for 25-30 minutes or until golden and puffed. Serve hot.