

# Bacon & Egg Tomato Tart



**Serves 4**

**Prep 5 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

320g sheet ready-rolled light puff pastry

1 egg, beaten

200g cherry tomatoes

4 bacon medallions

150ml reduced-fat soured cream

4 eggs

5g chopped parsley, to serve

1. Preheat the oven to 200C/ 180C fan/ Gas 6. Unroll the sheet of pastry (keeping it on the baking paper) onto a large baking tray. Using a sharp knife, score a 2cm border all the way around the pastry. Brush the border with beaten egg, prick the base all over with a fork, and bake for 10 mins until lightly golden.
2. Meanwhile, halve the cherry tomatoes and slice the bacon medallions.
3. Spread the soured cream over the pastry base and top with the tomatoes and the bacon, leaving space for 4 eggs.
4. Crack the eggs into the spaces, then bake for 10 mins, until the egg whites are set and the yolks soft.
5. Cut into quarters, season with freshly ground black pepper and serve garnished with chopped fresh parsley