

## All Day Breakfast Pie

This pie is always being requested by friends and family and makes an ideal lunch snack. I came up with the idea on the Big Breakfast Show with Chris Evans, when I had huge quantities of bacon, hash browns, sausage, black pudding and eggs which I decided could be used to make a mega pie for all the programme folk later in the day. They loved it, and a breakfast pie was born!

225 g / 8 oz grilled crispy back  
bacon, chopped  
225 g / 8 oz cooked Cumberland  
sausage, sliced  
6 eggs, whisked  
1 large King Edward potato,  
cooked, peeled and diced  
1 black pudding diced  
2 tablespoons of double cream  
2 tablespoons fresh parsley  
Salt and black pepper  
275 g / 10 oz cheese pastry  
(see recipe on page 41)  
1 egg, beaten with a little  
milk to glaze

Pre-heat the oven to 200°C / 400°F / gas mark 6.

Lightly grease a 20 cm / 8 inch non-stick pie tin and roll out the cheese pastry to line it.

Place all the filling ingredients into a large bowl and blend them thoroughly, season with sea salt and freshly milled black pepper.

Place the mixture onto the pastry in the pie tin, sprinkle with freshly chopped parsley and put on the pastry lid. Wash the top with a little egg and milk and bake in the centre of the oven for 35 minutes.

*You can add some baked  
beans to the pie should  
you wish to*

