

PUMPKIN SLICE

EQUIPMENT

Flan tin – 25cm	chopping board
Pastry brush	knife
Frying pan	grater
Whisk	mixing bowl – large
Measuring scales	

INGREDIENTS

Butter, for greasing	300g coarsely grated pumpkin
2 tbsp olive oil	80g coarsely grated pecorino or Kefalotiri cheese
1 onion, finely chopped	
4 middle bacon rashers, diced	6 eggs, lightly beaten
1 cup fresh wholemeal breadcrumbs	salt and ground pepper

METHOD

1. Preheat oven to 175 degrees. Brush a 25cm flan dish (don't use a loose-based flan tin) generously with butter
2. Add breadcrumbs and roll dish around carefully to coat the sides and base with the crumbs
3. Heat oil in a frying pan over medium heat and add onion and bacon. Cook for 5 minutes until onion softens
4. In a large bowl combine pumpkin, cheese, eggs, cooked onion and bacon. Season well. Pour into crumb-lined dish and spread evenly. Bake in oven 45 minutes or until set and the surface is golden. Set aside to cool
5. Slice into wedges to serve

TIP: Zucchini can be used instead of pumpkin – a combination of the two is delicious!