

## MUSHROOM, BACON AND BROCCOLI PIE



### **Ingredients (serves 4 people):**

2 tbsp olive oil

1 cup chicken stock

2 rashers rindless bacon, diced

1 cup milk

1 onion, finely chopped

2 heads broccoli, cut into small florets

1/3 bunch parsley, stalks and leaves and stalks thinly sliced separated and finely chopped

Salt to taste

Pepper to taste

3 cloves garlic, crushed

8 sheets filo pastry, halved

2 tsp rosemary leaves, chopped

Olive oil for greasing  
350 g button mushrooms, halved  
1/2 cup finely grated Parmesan cheese  
2 tbsp wheat flour

**Preparation:**

1. Preheat oven to 200 or 180° C fan-forced.
2. Lightly grease a 2.5 L casserole dish.
3. In a saucepan, heat olive oil over a medium heat.
4. Cook bacon for 3-4 minutes until fat has rendered.
5. Mix in onion, parsley stalks, garlic and rosemary, then cook for 4-5 minutes until softened.
6. Add mushrooms and cook, stirring, for 4-5 minutes.
7. Add in wheat flour, stir, then cook for 1 minute.
8. Remove from heat.
9. In a separate jug, combine stock and milk and gradually add to the mushroom mixture.
10. Return to the heat and simmer for 3 minutes or until sauce thickens.
11. Add broccoli and parsley leaves and stir through.
12. Season with salt and pepper.
13. Transfer mixture to the dish.
14. Spray individual filo sheets with olive oil and sprinkle with Parmesan cheese.
15. Carefully pick up each sheet of filo and lightly scrunch sheets over filling.
16. Bake pie for 15-20 minutes.
17. Serve immediately.