

Pie Maker Egg Hack



User Rating:



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Categories: Quick & Easy

The pie maker is by no means a new appliance but it has certainly made a comeback in recent years which just means there's more ways to cook with eggs in the kitchen. These three recipes will hopefully inspire you to try making something a little different in your pie maker.



Ingredients

Pie Maker Pancakes

Okonomiyaki (Japanese savoury pancake)

- 4 eggs
- 2 tbsp milk
- 2/3 cup plain flour
- 1 tsp baking powder
- 200g packet shredded coleslaw
- 2 tbsp Kewpie mayonnaise
- 1 ½ tbsp okonomi (see Note) or tonkatsu sauce
- 1 shallot, thinly sliced

Caramelised onion, tomato and thyme tarts

- 8 slices soft multigrain or wholemeal sandwich bread

- 4 eggs
- 4 tbsp milk
- 4 tbsp caramelised onion relish
- 12 cherry tomatoes, halved
- 2 tsp fresh thyme leaves
- 1/4 cup coarsely grated cheddar cheese
- Salad, to serve

Salmon, Pea and Pesto Pies

- 6 eggs
- 1/2 cup milk
- 150g pepper-crusted hot smoked salmon, skin removed, flaked
- 1/2 cup frozen green peas, thawed
- 1/4 cup basil pesto
- Small fresh basil leaves, to serve

Method

Okonomiyaki (Japanese savoury pancake)

1. Preheat pie maker. Wait for the green READY light to go on.
2. Meanwhile, whisk eggs, milk, flour and baking powder together in a bowl. Season with salt and pepper. Stir in coleslaw mix.
3. Spray pie maker with oil. Place one-sixth of the mixture into each hole. Close lid and cook for 3-4 minutes or until about half cooked. Using a spoon or fork, flip pancakes over, pressing into holes. Cook for a further 3-4 minutes or until cooked through. Remove from pie maker. Continue to cook remaining pancakes.
4. Transfer okonomiyaki to a serving plate. Drizzle with mayonnaise and okonomi sauce and scatter with shallots.



Caramelised onion, tomato and thyme tarts

Caramelised onion, tomato and thyme tarts

1. Preheat pie maker. Wait for the green READY light to go on.
2. Meanwhile, using a rolling pin, roll and flatten bread slices. Using a 10cm cutter, cut rounds from bread slices.
3. Whisk eggs and milk together in a bowl. Season with salt and pepper.
4. Spray pie maker with oil. Press bread rounds into pie maker holes to create cases. Divide relish, tomatoes and half the thyme among bread cases. Carefully pour over egg mixture. Scatter with cheese. Close lid and cook for 8-10 minutes or until golden and set.
5. Remove from pie maker. Serve scattered with remaining thyme.

TIP: Be careful not to drizzle any egg mixture under or on the outer sides of the bread case. It will cook quickly and may burn.



Salmon, Pea and Pesto Pies

Salmon, pea and pesto pies

1. Preheat pie maker. Wait for the green READY light to go on.
2. Meanwhile, whisk eggs and milk together in a bowl. Season with salt and pepper.
3. Spray pie maker with oil. Place salmon and peas into holes. Pour over the egg mixture. Close lid and cook for 5-6 minutes or until golden and set.
4. Transfer pies to a serving plate. Drizzle with pesto and scatter with basil.

Notes

Okonomi sauce is a Japanese-style barbecue sauce traditionally served with okonomiyaki. Find it in the Asian aisle of large supermarkets. You can substitute with tonkatsu sauce or, at a pinch, a good barbecue sauce.

The Nutritional Information below is for the Salmon, Pea & Pesto Pies

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre	Vitamin D
123g	795kJ 190kcal	15.4g	12.7g	3.1g	3.2g	2.1g	524mg	1g	5.2µg

All nutrition values are per serve.

