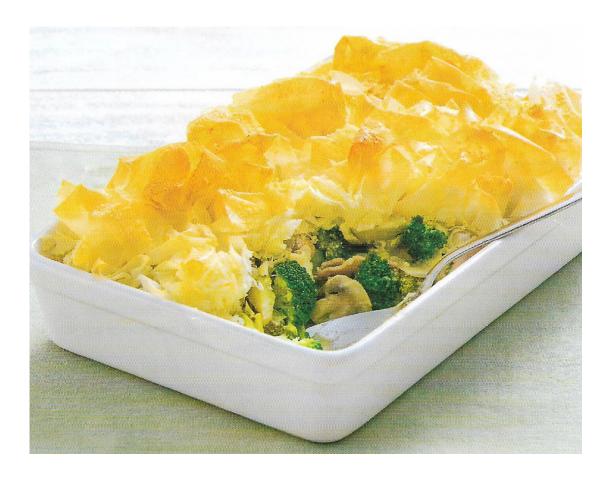
MUSHROOM, BACON AND BROCCOLI PIE



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.