

SPINACH AND FETA PIKELETS WITH GRILLED BACON AND ROASTED FLAT MUSHROOMS



Ingredients (serve 8 people generously):

4 eggs

1/4 cup cream

420 g can creamed corn

8 tbsp self-raising flour

1/4 cup chopped herbs such as parsley, chives, etc.

1 tbsp sweet chilli sauce

1 and 1/2 loosely packed cups finely chopped spinach leaves

100 g feta cheese, crumbled
Sea salt to taste
Freshly ground white pepper to taste
Olive oil to taste
8 rashers good quality bacon
16 cherry tomatoes
8 flat mushrooms, wiped clean, stalks mostly removed

Preparation:

1. Separate eggs and put whites aside.
2. Mix together the egg yolks, cream, corn, flour, herbs, chilli sauce and spinach.
3. Stir well.
4. Beat the egg whites until fluffy, then fold into the mixture.
5. Add the feta cheese, season well and refrigerate.
6. The mixture is chilled, oil a very hot griddle pan and ladle tablespoonfuls of the mixture on to form pikelets.
7. Cook for approximately 2 minutes each side, or until golden brown and taste one to make sure the timing is right.
8. Grill the bacon, bake the tomatoes until they are slightly wilted, and season and grill the mushrooms and keep warm.
9. To serve heat a large platter and layer the pikelets, bacon and mushrooms.
10. Garnish with the tomatoes.