Lay the pastry in a 19cm round springform pan, and prick the base and sides with a fork. Baste the pastry with egg white and put it in the fridge for 10 minutes. Fry the bacon bits in a Teflon pan until glassy and then let cool a little. Mix the bacon bits, cream, egg, cheese and spices together and pour into the form. Place the bacon strips on top and bake in an oven at 220°C for 20-30 minutes and serve hot.

Ingredients

- 300 g pre-made cooking pastry (round and rolled)
- butter for greasing
- 1 egg white
- 200 g breakfast bacon strips, cut into bits
- 250 ml cream
- 3 eggs, beaten
- 150g Emmental cheese, grated
- 150g Gruyère cheese, grated
- salt, pepper, nutmeg
- 6 slices breakfast bacon strips

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