**PUMPKIN SLICE**

**EQUIPMENT**

- Flan tin – 25cm
- Pastry brush
- Frying pan
- Whisk
- Measuring scales

**INGREDIENTS**

- Butter, for greasing
- 300g coarsely grated pumpkin
- 2 tbsp olive oil
- 80g coarsely grated pecorino or Kefalotiri
- 1 onion, finely chopped
- 4 middle bacon rashers, diced
- 6 eggs, lightly beaten
- 1 cup fresh wholemeal breadcrumbs
- salt and ground pepper

**METHOD**

1. Preheat oven to 175 degrees. Brush a 25cm flan dish (don’t use a loose-based flan tin) generously with butter
2. Add breadcrumbs and roll dish around carefully to coat the sides and base with the crumbs
3. Heat oil in a frying pan over medium heat and add onion and bacon. Cook for 5 minutes until onion softens
4. In a large bowl combine pumpkin, cheese, eggs, cooked onion and bacon. Season well. Pour into crumb-lined dish and spread evenly. Bake in oven 45 minutes or until set and the surface is golden. Set aside to cool
5. Slice into wedges to serve

**TIP:** Zucchini can be used instead of pumpkin – a combination of the two is delicious!