

Egg Pie Tyrolese

Ingredients

6 hard-cooked eggs
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2 cups light cream
1 or 2 tomatoes, peeled and cut in ½-inch-thick slices
Fresh chives
Fresh parsley
Anchovy paste
7 tablespoons breadcrumbs
2 tablespoons butter
1 teaspoon paprika

Instructions

Preheat oven to 350 degrees.
Generously butter a 10-inch pie pan that is about 2 inches deep.
Line the bottom of the pie plate with tomato slices.
Brush each slice with anchovy butter* and sprinkle all with 3 tablespoons of finely chopped chives and parsley.

Cut 6 hard-cooked eggs into 1/4-inch thick circles.
Cover tomatoes with alternate layers of eggs and breadcrumbs, seasoning each layer with salt and pepper and dotting with butter.

Beat 6 eggs with 2 cups light cream. Add 1 teaspoon paprika and season to taste with salt and pepper. Pour mixture over the prepared tomatoes and eggs. Bake at 350 degrees for about 45-50 minutes until custard is firm. Serve hot.

*Anchovy butter: Cream together 6 tablespoons butter with 2 tablespoons anchovy paste. Chill.