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Mealiepap Tart with Bacon!

Ingredients

2 l water
salt
1 l mealie meal
1 packet mushroom soup powder
500 ml water
500 ml grated Cheddar cheese
250 g bacon, chopped
oil
2 onions, chopped
1 clove garlic, crushed
250 g fresh mushrooms, sliced
30 ml chopped fresh parsley
salt and freshly ground black pepper
420 g cream-style sweetcorn

Method

Preheat the oven to 180 °C and butter a large oven dish or spray with non-stick spray. Bring the water and salt to the boil and add all the mealie meal at once so it forms a heap in the middle of the saucepan. Cover and simmer for 5 minutes. Stir the mealie meal, reduce the heat and cover once more. Steam slowly for 20-30 minutes. Remember, certain kinds of mealie meal take longer to cook. Stir occasionally. Spoon the cooked mealie meal onto a baking sheet and cool slightly. Meanwhile blend the mushroom soup powder and water and bring to the boil, stirring continuously. Remove from the stove plate. Stir in half the cheese until it has melted, cover and set aside. Fry the bacon in a little oil until nearly done and add the onions and garlic. Sauté over medium heat until soft and fragrant and add the mushrooms. Sauté until tender and remove from the heat. Add the herbs and season generously. Spoon half the pap into the bottom of the prepared dish and press down evenly. Spoon the cream-style sweetcorn on top, followed by half the bacon and onion mixture. Pour over half the mushroom soup. Crumble the remaining mealie pap on top and pour over the remaining soup. Spoon the remaining bacon and onion mixture on top and sprinkle with the remaining cup of cheese. Season and bake for 20-30 minutes until heated through. Serves 6.