

The Breakfast Bun

Recipe serves 4

Ingredients:

4 x bread burger buns
1 tbs olive oil
4 x eggs
4 x rashers streaky bacon
½ cup grated cheddar
1 tbs chives
2 x small tomatoes
Salt
Ground black pepper



Method:

Using a pastry cutter or glass as a cutting guide, remove the centre of each bun and hollow out, making sure you make no holes through the sides that may cause the raw egg to leak out through.



Place on to a baking paper lined tray and brush the inside and outside with olive oil. Break and place an egg into each hollowed out bun.



Season the egg with salt & pepper and sprinkle over grated cheese and some chopped chive (spring onion will also work here)



Wrap a strip of bacon over the top to cover the egg & cheese and tuck the ends under the bun.
Place tomato slices on top of the bacon
Place the buns into a preheated 190 degree C oven for 15 minutes and serve immediately.

