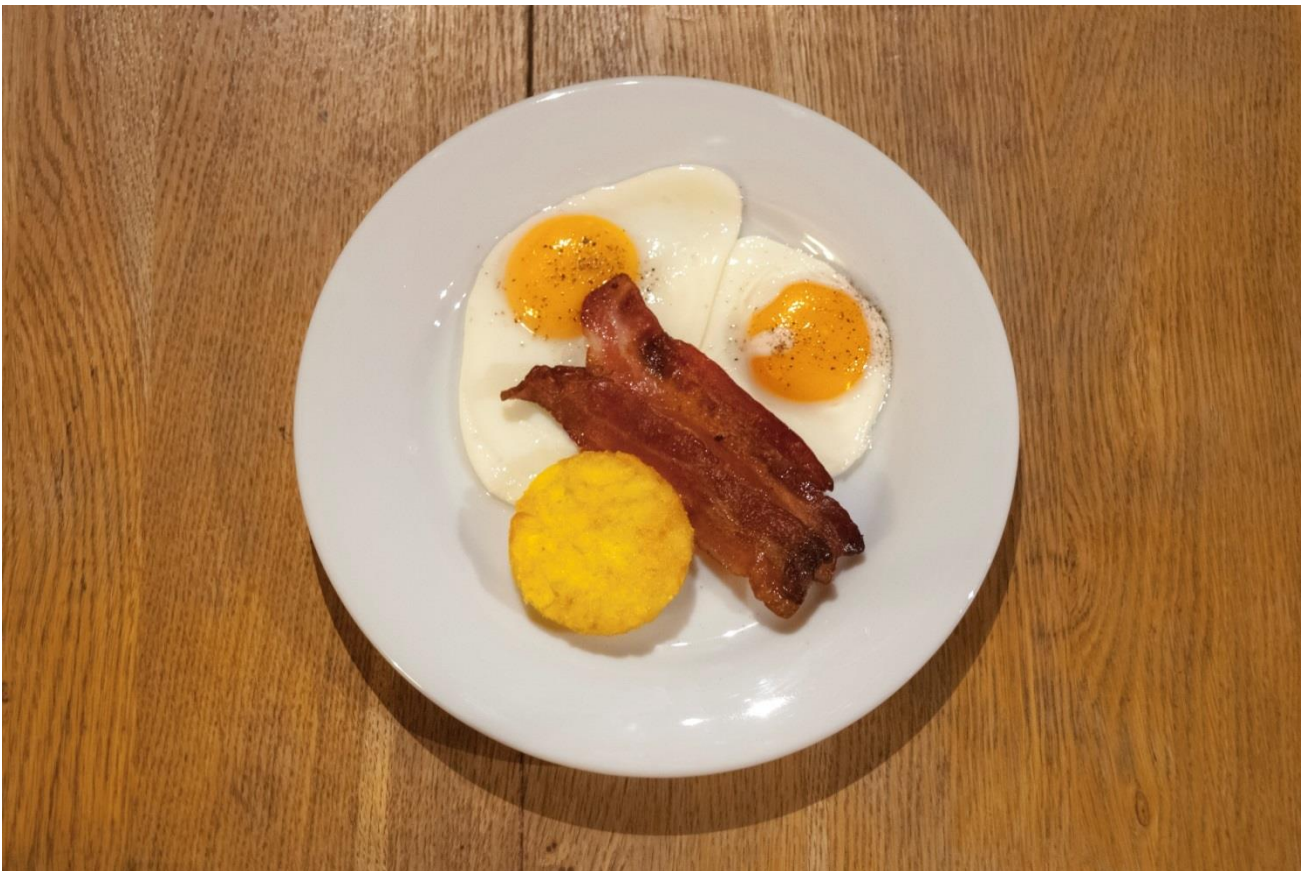


SUNDAY - BREAKFAST

Streaky Bacon, Fried Eggs & Hash Brown

Serves: 1 Person



Recipe Ingredients

2 pieces Streaky bacon
2 Eggs
1 Hash brown

Not suitable for **V/VG** (*see page 3*)

Not suitable for **VG** (*see page 3*)



CHARDONS

Morning Preparation

7:30am (The first batch of pastries are out of the oven and the porridge is ready)

111. Lay the bacon on a baking tray lined with greaseproof paper and place in oven with pastries for approximately 10 - 15 minutes, or until crispy.
112. Once cooked, put on a clean, lined, baking tray, stacked on top of each other (not spread out, so they don't dry out) and put back in the oven at 120°C.
113. In the meantime, preheat oil in a small pan and fry frozen hash browns for 2 minutes on each side until they are lightly golden.
114. Transfer the cooked hash browns onto the tray with the bacon. Place them on tin foil so that no bacon juice gets to them for vegetarian guests.
115. Drop the temperature of the oven to 70°C and put the tray with bacon and hash browns onto a middle shelf to keep warm and ready to serve.

8:00am

116. Keep 2 omelette pans warm on a low-medium heat, ready to fry the eggs when the guests arrive.
117. As each order comes in, crack 2 eggs into the pan and fry for 2-3 minutes, continuously flick oil over the eggs while cooking to cook the white.
118. Shake the excess oil off the eggs before serving.

To Serve

119. On a warm plate, place 2 eggs, 2 rashers of bacon and 1 hash brown, making sure all components are hot- if needed warm in microwave. Serve extras if requested. If a guest does not want a particular component, provide extras of the others.

CHEF'S TIPS

- ★ It is easy to cook 2-3 portions of fried eggs in one pan at the same time. Use a bigger pan to cook more portions if needed.
- ★ Cook a few extra rashers of bacon and hash browns.
- ★ The bacon and hash browns will continue to cook when they are warming in the oven so don't overcook them to start.
- ★ Cover the bacon with foil if it starts drying out whilst keeping warm in the oven.