

Cheesy Egg Toasty

Ingredients:

- Sasko Premium white bread
- 4 eggs
- Butter
- Cheddar cheese
- Salt and Pepper
- 10ml oil
- Bacon
- Mushrooms
- 2 tsp Sasko Cake Flour
- 250ml cream
- Avocado

Directions:

1. Using a spoon indent the center of the Sasko bread slices to create a square shape.
2. Crack an egg into the center of each bread slice.
3. Butter the edges of the slices and top with grated cheese and pepper to taste.
4. Bake for 10 mins at 180°C.
5. In a skillet, fry bacon slices in 10ml until crispy.
6. Remove the bacon and place washed and chopped button mushrooms into the pan.
7. Add salt and pepper to taste and brown the mushrooms before adding 1 clove of diced garlic, 2 tsp of flour and 250ml cream. Allow the sauce to thicken.
8. Serve the egg sarmie topped with avo slices, creamy mushroom sauce and bacon rashers.