

# BACON, EGG AND CHEESE 3 WAYS

## French Toast Pie

Serves 8

### INGREDIENTS

2 packs (200g each) Eskort Diced Bacon

6 eggs

1<sup>1</sup>/<sub>3</sub> cups milk

Salt and pepper, to season

10 slices white bread

2½ cups grated cheddar cheese

3 sprigs thyme

### Serving suggestion:

Spring onion, sliced

Coffee

### METHOD

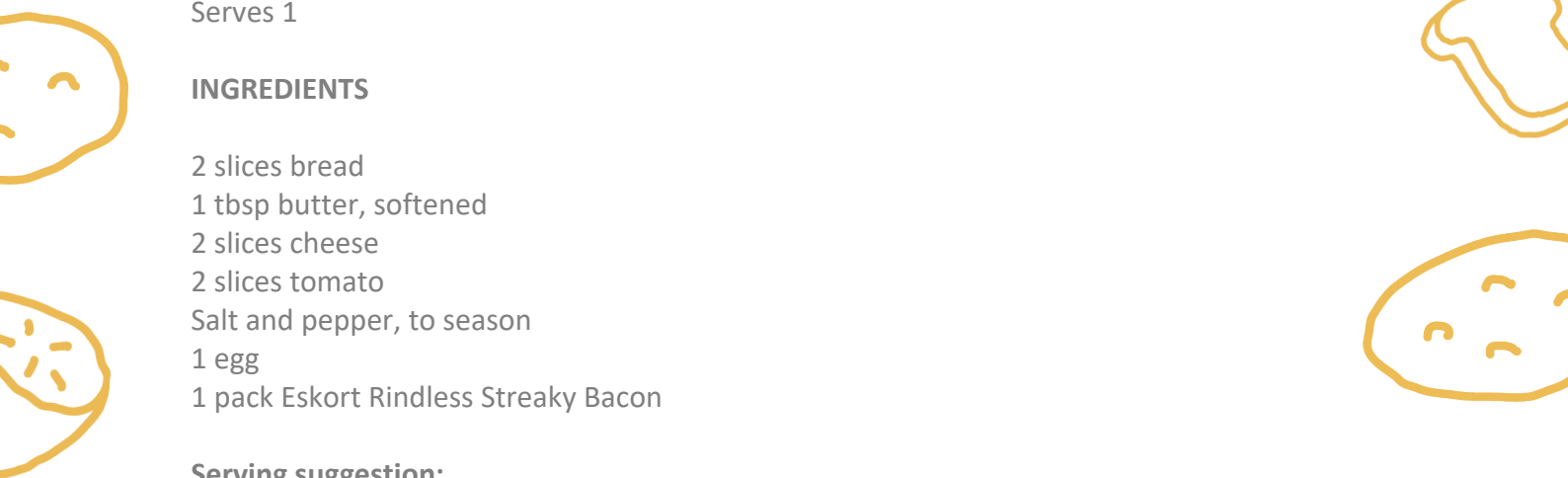
1. Heat a large greased non-stick pan over medium-high heat. Fry the bacon until just crispy, about 5 minutes.
2. In a medium bowl, whisk together the eggs and milk and season with salt and pepper to taste.
3. Dice the bread slices into 3cm squares and add them to a bowl.
4. Pour the egg mixture, 2 cups cheese, bacon bits (reserving <sup>1</sup>/<sub>3</sub> cup for the top) and thyme sprigs into a bowl. Stir and cover with plastic and set this in the fridge for 2-3 hours. *\*Chef's Tip: Prep this the night before for a delicious brunch in the morning!*
5. Preheat the oven to 180°C and line a greased 20cm springform cake tin. Place the cake tin on a large baking tray.
6. Pour the soaked eggy bread mixture into the greased cake tin and top with the remaining <sup>1</sup>/<sub>2</sub> cup of cheese and the remaining bacon. Cover with foil and bake for about 20 minutes. Remove the foil and bake for another 20 minutes, or until golden on top.
7. Remove from the oven and allow to rest for 10 minutes before removing carefully from the cake tin.
8. Slice into generous portions, garnish with spring onion and serve immediately with tomato sauce on the side and ENJOY!



## Bacon-Wrapped Toastie

Serves 1

### INGREDIENTS

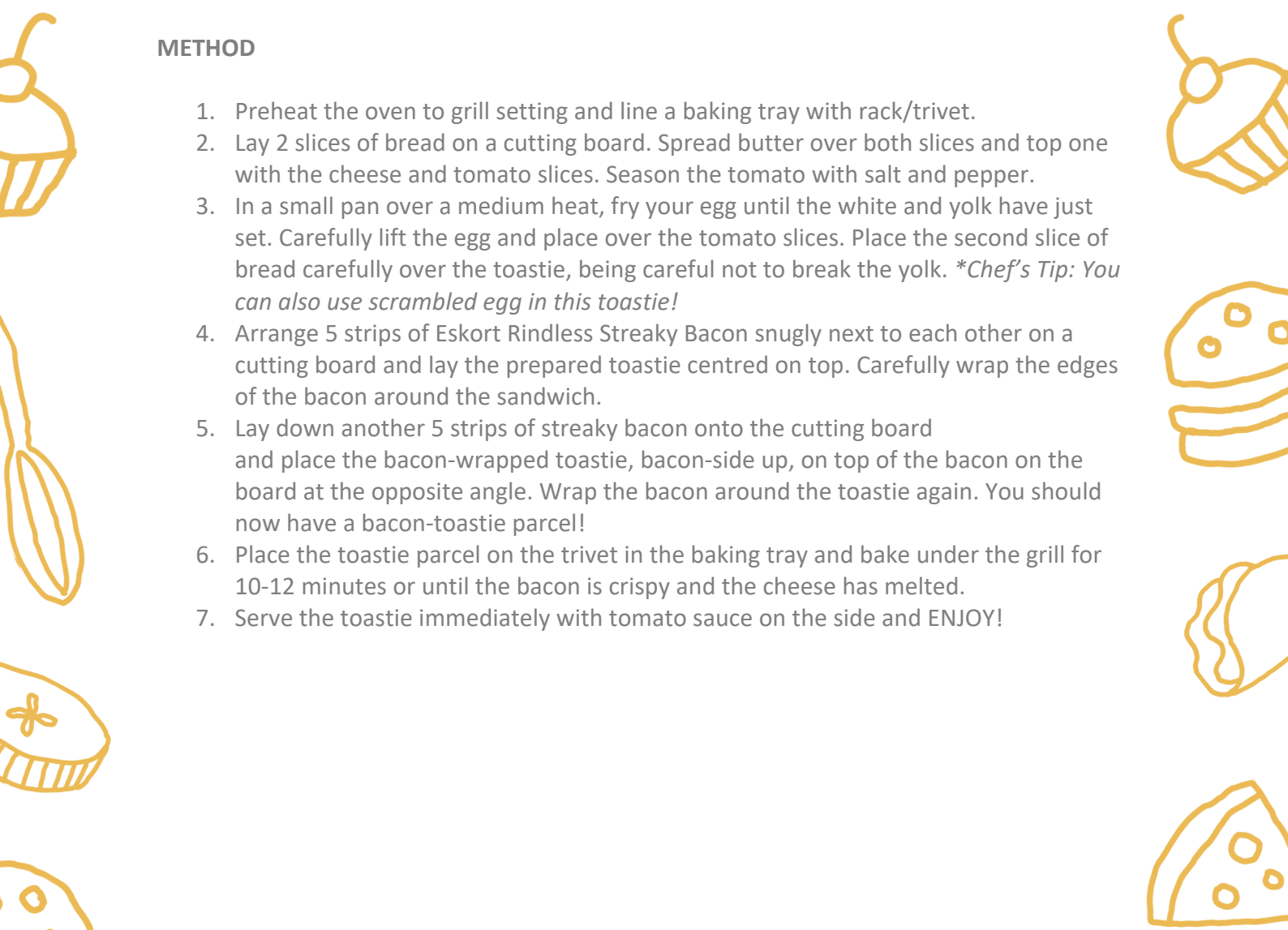


2 slices bread  
1 tbsp butter, softened  
2 slices cheese  
2 slices tomato  
Salt and pepper, to season  
1 egg  
1 pack Eskort Rindless Streaky Bacon

### Serving suggestion:

Tomato sauce

### METHOD

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1. Preheat the oven to grill setting and line a baking tray with rack/trivet.
  2. Lay 2 slices of bread on a cutting board. Spread butter over both slices and top one with the cheese and tomato slices. Season the tomato with salt and pepper.
  3. In a small pan over a medium heat, fry your egg until the white and yolk have just set. Carefully lift the egg and place over the tomato slices. Place the second slice of bread carefully over the toastie, being careful not to break the yolk. *\*Chef's Tip: You can also use scrambled egg in this toastie!*
  4. Arrange 5 strips of Eskort Rindless Streaky Bacon snugly next to each other on a cutting board and lay the prepared toastie centred on top. Carefully wrap the edges of the bacon around the sandwich.
  5. Lay down another 5 strips of streaky bacon onto the cutting board and place the bacon-wrapped toastie, bacon-side up, on top of the bacon on the board at the opposite angle. Wrap the bacon around the toastie again. You should now have a bacon-toastie parcel!
  6. Place the toastie parcel on the trivet in the baking tray and bake under the grill for 10-12 minutes or until the bacon is crispy and the cheese has melted.
  7. Serve the toastie immediately with tomato sauce on the side and ENJOY!



## Cheesy Bun Bake

Serves 6

### INGREDIENTS

1 pack (200g) Eskort Rindless Back Bacon  
12 eggs, beaten  
6 store-bought buns  
2 tbsp butter, softened  
6 slices mozzarella cheese  
1/3 cup melted butter  
1 tbsp chopped parsley  
Salt and pepper, to season

### Serving suggestion:

Chopped chives, to garnish  
Tea

### METHOD

1. Preheat the oven to 180°C and grease a medium baking dish to fit your buns.
2. Fry the Eskort Rindless Back Bacon.
3. Pour the beaten egg into the pan and stir continuously until scrambled and cooked to your liking. Season to taste with salt and pepper. *\*Chef's Tip: Best not to overcook the eggs as they will still cook further in the oven.*
4. Use a bread knife to slice the buns in half. Place the bottom layer of buns tightly in the base of the baking dish.
5. Spread butter over the bottom layer of buns. Place the cheese slices onto the buns, overlapping slightly. Arrange the cooked bacon and scrambled eggs over the cheese and top with the other bun halves.
6. Add the chopped parsley to the melted butter and brush generously over the buns.
7. Place the breakfast bun bake into the oven to allow the buns to warm through and the cheese to melt, about 13-15 minutes.
8. Serve the breakfast buns immediately, garnished with fresh chives and ENJOY!