Big Aussie Breakfast

Рецепт від V-ZUG AT



готування	15 хв
Час	20 хв
готування	
Порції	4
Прилад	Combair-Steam SL з 2015 року

Preparation

4 hash browns, rösti rounds

4 Sausages

Розігріти робочу камеру до 230 °C Гаряче повітря + зволожуюча пара

Lay out the hash browns and sausages on the lined baking tray. Place the baking tray in the preheated cooking space. Bake.

Засунути страву для випікання

Гаряче повітря + зволожуюча пара 230 °C протягом 10 хв

2 tomatoes

12 mushrooms

½ bunch of basil

2 tbsp olive oil

Salt

Pepper

4 bacon rashers

Wash and cut the tomatoes and mushrooms into quarters. Chop the basil. Marinate the tomato and mushroom quarters with olive oil and basil, season with salt and pepper.

Lay the marinated tomato and mushroom quarters with the rashers of bacon on the stainless steel tray, which has been lined with baking paper.

200 g baked beans

4 eggs

100 g feta cheese

4 slices of pide bread (a Turkish flatbread)

Olive oil

Into each ramekin, pour 50 g baked beans, break an egg on top and crumble over the feta.

Drizzle the Turkish bread with olive oil and place on the wire shelf along with the ramekins.

Put the stainless steel tray with the bread and the ramekins at level 1 and the wire shelf at level 2 of the hot cooking cooking space. Continue to bake.

Додати інгредієнти

Гаряче повітря + зволожуюча пара 230 °C протягом 10 хв

Take all the elements for the Big Aussie Breakfast out of the cooking space and arrange on 4 breakfast plates.

Аксесуари

Baking tray

Stainless steel tray

Wire shelf

4 ramekins

Додаткова інформація

Складено	11.12.2019