
Anne Thorp's

Oven Grilled Bacon and Eggs with Vine Ripened Tomato



Serves 4



INGREDIENTS

Bacon 8 rashers

Free-range eggs 1-3 per person

Tasty cheddar cheese 4
tablespoons

Vine ripened tomatoes 4

Vogels bread 8 slices (or gluten free
bread)

Drizzle of **extra virgin olive oil**

Baking paper (optional)

Flaky salt, freshly ground pepper
to taste

Sprigs of parsley to garnish

METHOD

1. Pre-heat oven to 250°C on grill; fan grill if you have it.
2. Place the rashers of bacon and whole tomatoes onto oven tray. (I like to line the oven tray with baking paper; easier to handle, stops sticking and reduces mess)
3. Put into middle of the pre-heated oven, cooking until crispy and only on one side, no need to turn over unless you like the rashers absolutely crisp.
4. Meanwhile cook toast in toaster. When ready, place onto serving plates. Drizzle extra virgin olive oil sparingly over them. (Use a little butter here if you prefer)
5. Boil enough water in a pot to cover eggs. Salt the boiling water before breaking eggs into the pot then turn element down to a medium heat, allowing eggs to poach gently in the boiling water. Be careful not to overcook them.
6. Remove eggs from water using slotted spoon and place onto oiled/buttered toast.

To serve

Remove bacon and tomatoes from oven and share onto the two plates. Add grated cheese mainly over the eggs. Garnish with parsley sprigs.

Serve immediately