

BACON AND EGGS

EQUIPMENT

LARGE AND SMALL BAKING TRAYS, TONGS, SPATULA, LARGE CAKE OR COOLING RACK

INGREDIENTS

4 EGGS, 4 RASHERS MIDDLE BACON, 4 SLICES BREAD, BUTTER, SALT FLAKES,
PEPPER, FRESH PICKED OREGANO, EXTRA VIRGIN OLIVE OIL

METHOD

PLACE THE CAKE RACK OVER A LARGE SOLID BAKING TRAY AND PLACE THE BACON ON TOP OF THE COOLING RACK. PLACE THE BACON IN A PRE-HEATED OVEN COMBI SETTING 220 °C FOR 4 MINUTES.

WHILE THE BACON COOKS BUTTER THE TOAST AND PLACE IT ON ANOTHER LARGE BAKING TRAY.

ONCE THE TIMER GOES OFF PLACE THE BREAD AND A SMALL EMPTY TRAY INTO THE OVEN FOR A FURTHER 8 MINUTES.

ONCE THE TIME HAS ENDED REMOVE THE SMALL BAKING TRY AND DOUSE IT WITH EXTRA VIRGIN OLIVE OIL. CRACK THE EGGS INTO THE TRAY AND RETURN IT TO THE OVEN FOR A FURTHER 2-3 MINUTES UNTIL THE EGGS ARE COOKED.

ONCE COOKED REMOVE ALL THE TRAYS AND PLATE UP STARTING WITH THE BREAD FOLLOWED BY THE BACON AND FINISH WITH THE EGGS. GARNISH AND SEASON WITH SALT, PEPPER AND FRESH OREGANO.

HINTS & TIPS

- THE TRICK TO CRISPY BACON IN YOUR COMBI/STEAM OVEN IS A COOLING RACK. THIS GIVE ROOM FOR HOT AIR TO CIRCULATE UNDER THE BACON BUT ALSO ALLOWS FOR THE FAT TO RENDER OUT. THE FAT RENDERING OUT ENSURES YOU HAVE CRISPY BACON.
- FRIED EGGS IN THE COMBI/STEAM OVEN ARE ONLY ACHIEVED BY PRE-HEATING THE TRAY THEY ARE BEING COOKED IN. IF THE TRAY IS NOT HOT THE YOLKS WILL OVER COOK BY THE TIME THE WHITES HAVE SET. IF YOU DON'T LIKE RUNNY YOLKS JUST COOK THE EGGS FOR A LITTLE LONGER.