# Big Aussie Breakfast

Recipe by V-ZUG Ltd.

| | |
|---|---|
| Preparation | 15 Mins |
| Cooking time | 20 Mins |
| Portions | 4 |
| Appliance | Combair-Steam SE from 2015 |

## Preparation

4 hash browns, rösti rounds

4 Sausages

**(Pre-)heat cooking space to 230 °C with Hot air + steaming**

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

**Put the pastry in**

**Hot air + steaming 230 °C for 10 Mins**

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.

**Add ingredients**

**Hot air + steaming 230 °C for 10 Mins**

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

## Accessories

Baking tray

Stainless steel tray

Wire shelf

4 ramekins

## Additional information

| | |
|---|---|
| Created on | 11.12.2019 |