



BRUNCH BRUSCHETTA

Crunchy sourdough, rich tomato sauce, and crispy smoked bacon, crowned with a perfectly fried, runny egg – all your breakfast favourites make this brunch bruschetta the most satisfying way to start the day and gives the much-loved Italian classic a beautiful British twist.

Prep time 5 minutes | Cook Time 15 minutes | Serves 4

100g semi-dried cherry tomatoes
50g Cherry Tree tomato sauce
2 large field mushrooms, sliced
Olive oil
Sea salt and freshly ground black pepper
8 rashers smoked streaky bacon
4 slices Bertinet Bakery sourdough
4 Clarence Court hen eggs
½ clove garlic
2 handfuls of fresh rocket leaves

Place your oven on a low heat.

Chop the semi-dried cherry tomatoes and place in a bowl with the Cherry Tree tomato sauce. Mix well to combine and leave aside.

Place a griddle pan on a medium/high heat. Drizzle the mushroom slices with a little olive oil and griddle until softened and charred, then remove and leave aside on a plate.

Griddle the bacon to your liking. Transfer the bacon to the plate of mushrooms, cover with foil and place in the low oven to keep warm.

Put the griddle pan back on the heat and toast the sourdough slices.

Meanwhile place a large non-stick frying pan on a medium heat. Add a good splash of olive oil and fry the eggs to your liking.

When the bread is toasted, transfer to serving plates or a board and rub each slice with the halved garlic clove then drizzle the toast with olive oil.

To serve, spoon the tomato salsa over each bruschetta. Top with a fried egg and arrange the bacon and mushroom slices on one side of the bruschetta. Top with rocket and a good pinch of salt and pepper.



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