



# VIETNAMESE FRIED EGG BÁNH MÌ

*We've taken the beloved bacon and egg sandwich and given it a bit of an exotic makeover in this exclusive recipe from our cookbook [Eggstravaganza](#). Inspired by the iconic Vietnamese 'Bánh Mì' baguette – fresh crunchy salad, punchy pickles and pâté make it a perfect lunch or supper too!*

Prep time 10 minutes | Cook time 10 minutes | Serves 4

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6 rashers smoked streaky bacon

150g mixed sweet and hot jarred pickles or ferments  
(e.g. sweet cucumber, ginger, kimchi, radish, aubergine)

Half a cucumber, peeled into strips

1 carrot, peeled and shredded

A small bunch of coriander, leaves picked

A few sprigs of mint, leaves picked

1 red chilli, finely sliced (optional)

1 large baguette

100g good quality smooth duck or chicken liver pâté

Vegetable oil

4 Burford Brown eggs

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Place a large frying pan on a medium heat and fry the bacon until quite crisp, then place to one side on a plate lined with a piece of kitchen paper.

Put the pickles and 1 tablespoon of their pickling liquor into a mixing bowl. Add the cucumber, carrot, herb leaves and chilli, if using, and toss together.

Halve the baguette and slice into 4, spread the pâté throughout. Fry the eggs in the large frying pan until they have crispy skirts. Place the eggs and bacon in the baguette, fill with salad and dig in!

For more fabulous recipes, delve into our cookbook [Eggstravaganza](#), containing over 80 delicious dishes.



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