



Recipe created by :
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Recipe made with :
36967 Bun'n'Roll 85g

RTB

BUN'N'ROLL

THE ENGLISH BRUNCH

Persons
10

Preparation time
30 min

Difficulty
● ● ● ● ●

Moments of consumption :

Breakfast | Snack | **Dinner** | **Lunch** | **Brunch** | Aperitif



List of ingredients

- 10 Bun'n'Roll
- 10 eggs
- 20 slices of bacon
- 150 g of barbecue sauce or tomato sauce
- Salt
- Pepper
- Fresh chives



Preparation steps

- 1 Open the Bun'n'Roll 1 cm from its base.
- 2 In a pan, fry the slices of bacon for 3 minutes without adding any fat.
- 3 Fry the whole egg for 3 to 4 minutes and season (the white must be cooked).
- 4 Finely chop the chives.
- 5 Spread the two interior sides of the Bun'n'Roll with barbecue or tomato sauce.
- 6 Arrange two layers of bacon on the base of the bun.
- 7 Delicately put the egg sunny side up on the bacon and season with salt and pepper.
- 8 Sprinkle chives over the egg.
- 9 Close with the Bun'n'Roll lid.

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