



Big Brunch-Off Ingredients and recipes

Dish 1: Brioche French toast, with roasted fruit and streaky bacon

Ingredients:

2 x medium -free range eggs
60 ml full-fat milk (not provided)
Vanilla pod
4 thick cut slices of Brioche loaf
25g of butter, plus oil for frying
50g sugar (not provided)
Apricots and Nectarines

Method:

Beat the eggs, milk and vanilla pod in a wide, shallow bowl
Soak the bread in the eggy mixture – 2 minutes each side
Heat oven to 180 degrees
Half and stone soft fruit. Add a sprinkle of sugar, more vanilla. Place in a baking dish in the oven for 15 mins, or until soft and golden
Heat butter and oil in a frying pan, fry the egg-soaked bread until golden and scorched in parts
Sprinkle icing sugar on a plate. Dip the hot fried bread into the icing sugar
Serve with roasted fruits and a quenelle of clotted cream

Dish 2: Freddy's famous Turkish Eggs

Turkish Eggs (serves 4 - with left over sauce!)

This is my own version of the classic Turkish egg dish 'Cilbir'

The sweet tomato sauce is a great mix with the runny yolks and garlicky yoghurt. Don't be put off by the idea of raw garlic at breakfast. It's absolutely delicious and a firm favourite.

For the tomato sauce

1 tin tomatoes - blended
1/2 stick of cinnamon
garlic - 4 cloves chopped
Bay - 2 leaves (fresh)
Rosemary - 1 sprig
Salt and sugar to taste (not provided)
Extra virgin olive oil (not provided)



I always make too much, it's such a versatile sauce and find myself using it at any given opportunity!

Garlic yoghurt

1 small clove of garlic crushed
1/2 tub thick Greek style yoghurt

Also

Aleppo pepper flakes
a large knob of butter

Method

First make the sauce.

Gently fry the garlic in olive oil until very lightly browned (take it too far and the taste will be bitter rather than rich). Next add the herbs, cinnamon and tomato. This will prevent the garlic from browning further. Then add salt and sugar to taste. Cook this sauce over a medium heat for about 15 to 20 mins. Don't over reduce it as it will lose its lovely fresh taste.

Now poach your eggs, serve them on top of the sauce, spoon over a generous dollop of yoghurt. To finish the dish brown a knob of butter in a frying pan, spoon this over the yoghurt, sprinkle with Aleppo pepper. serve immediately.