## **INGREDIENTS**

4 tomatoes (halved)

Olive or truffle oil (for drizzling)

Salt and freshly ground pepper to taste

A little sugar

2 sprigs fresh thyme (stalk removed, chopped)

5 fresh eggs

1 litre cooking oil

2 tbsp flour, seasoned

1 cup panko breadcrumbs

8 rashers streaky bacon or pancetta

1 ciabatta loaf (sliced, grilled then buttered)

2 cups rocket, dressed with a little oil and lemon

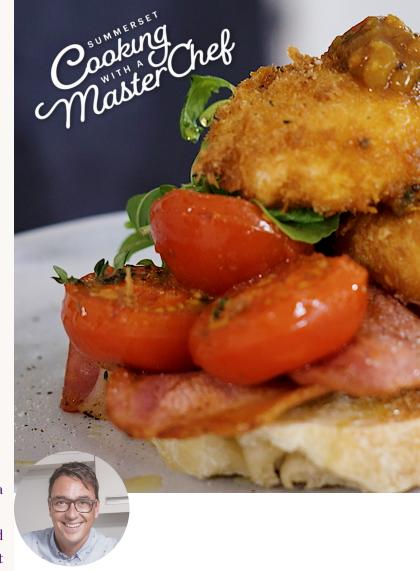
2 tbsp tomato chutney (optional)

## **INSTRUCTIONS**

- 1. Preheat the oven to 180 degrees Celsius.
- 2. Place the tomatoes on a roasting tray and drizzle over a little olive oil.
- 3. Season with salt, pepper and a sprinkle of sugar and thyme, then place in the oven and roast until they just begin to lose their shape, around 20 minutes.
- 4. Meanwhile, carefully poach 4 eggs until just cooked.
- 5. Drain on a paper towel.
- 6. Heat the oil in a deep fryer or pot until a piece of bread dropped in turns golden within 20 seconds.
- 7. Whisk the remaining egg in a bowl.
- 8. Place the flour into another and the breadcrumbs in a third.
- 9. Dip each poached egg in the flour to coat, then the beaten egg and then the breadcrumbs. Do this carefully as you do not want to break the yolk.
- 10.Deep-fry the crumbed eggs until golden, but don't overcook the egg yolk should be runny.
- 11. Cook bacon or pancetta until crisp.

## **TO SERVE**

- 1. Stack everything from the bread up to the egg to serve.
- 2. Drizzle with oil and a sprinkle with thyme



## Double Cooked Eggs with Tomato and Bacon

4 servings 50 mins

These eggs have a little something extra special about them, still runny on the inside but with a crispy exterior. The perfect dish to serve friends for brunch. Enjoy!

