

# 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

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## 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!