



BACONFEST
Big Breakfast

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BY

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SERVES 4-6

INGREDIENTS:

- 2 tablespoons of Clovelly Estate Olive oil
- 3 cloves of Queensland Natural Garlic, finely diced
- 4 rashers of SunPork Bacon, sliced or diced
- 1 bunch of Taste of Tingoora rainbow chard, finely shredded
- 4-6 Estelle's free range eggs (depending on the size of the pan)
- 4 cloves of Just Aus Garlic black garlic, thinly sliced
- 4-6 Highbrit beef sausages
- 3 Easy 8 Orchard avocado
- 2 tablespoons of Bunya Red Capers
- 500g Kenilworth Dairies natural yoghurt
- 1 sheet of muslin cloth and kitchen twine
- 2 slices of sourdough or gluten free bread (of your choice)
- Salt and Pepper

For more information on how to access the produce referenced in this recipe, please head to www.kingaroybaconfest.com.au



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METHOD:

MAKE LABNEH ONE DAY AHEAD –

1. Place the Kenilworth Dairies natural yoghurt into a colander lined with a small piece of muslin cloth with the colander sitting in a bowl; ensure the colander doesn't touch the bottom of the bowl.
2. Sprinkle a ¼ teaspoon of salt over the yoghurt and bring the edges of the cloth together and tie with kitchen twine.
3. Place the yoghurt in the colander and bowl in the fridge overnight or for 24 hours.

BREAKFAST MORNING –

1. Preheat oven at 175 degrees Celsius
2. Place an oven safe frying pan on medium to high heat on the stove top and add Clovelly Estate olive oil
3. When the pan is moderately hot, add the diced Queensland Natural garlic and sauté until just soft
4. Add the SunPork bacon and sauté until just starting to brown slightly
5. Reduce the heat and add the shredded Taste of Tingoora rainbow chard including the finely cut stems and stir occasionally, add salt and pepper. Cook until just soft or until your liking
6. Make 4 or 6 wells in the rainbow chard with even spaces around the pan
7. Crack Estelle's Free Range eggs into a small bowl, one at a time and place the eggs gently into the wells, sprinkle each egg with salt and pepper
8. Take the pan off the heat and scatter the finely sliced Just Aus Garlic black garlic over the rainbow chard and eggs
9. Heat a grill pan or a fry pan and cook the Highbrit beef sausages
10. Remove the bowl of labneh from the fridge, cut the twine and open the muslin cloth
11. Slowly transfer the labneh from the muslin cloth into an air tight container by rolling it into the container, return the labneh to the fridge until needed
12. Place the rainbow chard, bacon and eggs into the oven and cook eggs until they are slightly firm or until your liking
13. Place the bread of your choice into the toaster
14. While the bread is toasting, cut open the Easy 8 avocados and scrape the flesh into a bowl, smash the avocado and season with salt and pepper
15. When the toast is ready, place onto serving plates and pile on the smashed avocado and add The Bunya Red capers (if the capers are packaged in salt, make sure you rinse the capers in water prior to adding to the avocado toast)
16. Check the eggs in the oven, the egg whites should be firm and cooked through while the egg yolks are still soft (this should take around 10 minutes depending on your oven)
17. Take the pan out of the oven using an oven mitt
18. Scoop out an egg or two including some rainbow chard and bacon and slide them onto your plate next to the avocado toast
19. Add the sausages to your plate and remove the labneh from the fridge. Scoop out a tablespoon of labneh and place it onto the avocado toast
20. Drizzle a little Clovelly Estate olive oil over the avocado toast, eggs and bacon rainbow chard

Enjoy!