



2 Course Brunch | Bacon, Avo & Pesto Sandwich with Chocolate & Salted Caramel Waffle Stacks

Breakfast 20-25 Minutes

9A

Find all your unchilled Market items in bag A.



Streaky Bacon



Avocado



Creme Fraiche



Chocolate Chips



Burger Buns



Waffle Amour
Sugar Pearl Waffles



Fresh Pesto



Salted Caramel
Sauce

Pantry Items

Oil, Salt, Pepper, Egg, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking paper, baking paper, saucepan, bowl, and frying pan.

Ingredients

Ingredients	Quantity
Streaky Bacon**	4 rashers
Avocado	1
Creme Fraiche** 7)	75g
Chocolate Chips 11)	100g
Burger Buns 13)	2
Waffle Amour Sugar Pearl Waffles 8) 11) 13)	4
Fresh Pesto** 7)	32g
Salted Caramel Sauce 7)	80g

Pantry	Quantity
Egg*	2
Mayonnaise*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	422g	100g
Energy (kJ/kcal)	5465 /1306	1297 /310
Fat (g)	82.6	19.6
Sat. Fat (g)	31.9	7.6
Carbohydrate (g)	107.8	25.6
Sugars (g)	63.7	15.1
Protein (g)	26.9	6.4
Salt (g)	2.92	0.69

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

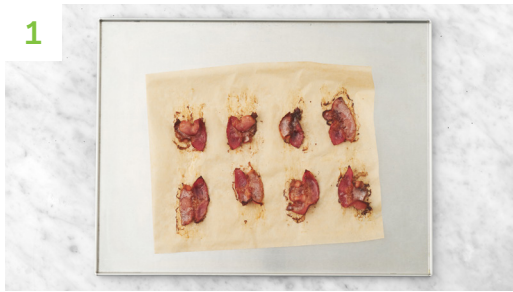
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Bring on the Bacon

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Chop each **rasher of bacon** in **half** widthways.

c) Lay the **bacon** in a single layer onto a lined baking tray and bake on the middle shelf of your oven until golden brown and crispy, 10-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Get Cracking

a) Heat a drizzle of **olive oil** in a large frying pan on medium-high heat.

b) Once hot, crack in each **egg** (see pantry for amount), season with **salt** and **pepper** and cook for 4-5 mins, or until the **egg white** is cooked and the **yolk** is the firmness you desire. Lower the heat as needed. **IMPORTANT:** Ensure egg whites are fully cooked.



Slice the Avocado

a) Meanwhile, halve the **avocado** and remove the stone.

b) Use a tablespoon to scoop the flesh out onto a board, face-down.

c) Slice into 0.5cm thick slices.



Warm the Buns and Waffles

a) While the **eggs** fry, halve the **burger buns**.

b) Pop the **buns** and **4 waffles** into the oven to warm through, 2-3 mins. **TIP:** Keep the remaining waffle for another recipe.

c) Meanwhile, in a small bowl, mix together the **fresh pesto** with the **mayo** (see pantry for amount)



Make the Chocolate Sauce

a) Pop a small saucepan on medium heat, add the **creme fraiche** and gently bring to a simmer, 2-4 mins.

b) While the **creme fraiche** simmers, pop the **chocolate chips** into a small bowl.

c) Once the **creme fraiche** has simmed, pour it over the **chocolate chips**.

d) Mix the **chocolate** and **creme fraiche** together until the **chocolate** is fully melted and combined, 1 min.



Assemble and Serve

a) Share the **warmed buns** between 2 serving plates. Place the **avocado slices** onto the **base** of each **bun** and spread the **pesto mayo** over the **lid** of each **bun**.

b) Top the **avocado** with **4 halves of bacon** each, followed by a **fried egg**. **Sandwich** on the **bun lids**.

c) Dollop the **chocolate sauce** evenly over the **warm waffles**, then **stack 1 waffle** on top of another, creating **2 waffle stacks**. Share between 2 serving plates, separate to your **sandwiches**.

d) Drizzle the **salted caramel sauce** over the **chocolate waffle stacks** to finish.

Enjoy!