Baguette Baked Eggs



This simple, shareable dish features crusty baguette pieces baked to perfection, cradling farm-fresh Pace Farm eggs and a medley of savoury toppings. The result? A delightful combination of crispy, chewy, and creamy textures all in one bite. Infused with herbs and spices, these baked eggs are perfect for brunch gatherings or cosy family breakfasts. Serve them straight from the oven for peak deliciousness.

Prep:	15 mins
Cooking:	30 mins
Serves:	4
Makes:	4

Ingredients

- 1 long (50cm) baguette
- 80g garlic butter, softened
- 1 cup grated pizza cheese
- 4 small eggs
- ¼ cup relish or chilli jam
- 1 Tbsp dukkha
- 2 Tbsp chopped flat-leaf parsley or any herbs you like

Method

1. Preheat the oven to 180°C fan-forced and line a roasting pan with baking paper.
2. Cut the baguette in half crossways. Using a small serrated knife, cut two 7 cm-long sections out of each piece, approximately 2 cm deep. Remove some of the bread from each section to create a shallow hole large enough to hold the cheese and egg filling. Place the prepared baguettes in the roasting pan.
3. Brush the garlic butter liberally inside each hole. Press ¼ cup of cheese into each hole and up the sides. Crack one egg at a time into a small bowl, keeping the yolk intact, then carefully pour an egg into each cheese-filled hole. Repeat with the remaining eggs.
4. Cover the egg-filled baguettes securely with a sheet of greased foil and bake for 25 minutes, or until the egg whites are almost set. Remove the foil and bake for a further 5–7 minutes, or until the egg whites are cooked through and the yolks are cooked to your liking.
5. Remove the baked egg baguettes from the oven and cut each piece in half. Spoon over the chilli jam, sprinkle with dukkah and parsley, then serve.

Notes

- Choose large thick baguettes for this recipe as thin French baguettes won’t be thick enough to hold eggs.
- Reserve bread that is removed to make breadcrumbs. Freeze them to use for later.
- Find dukkah and sweet chilli jam at major supermarkets or where Middle eastern spices are sold.
- You can use other relishes such as sweet chilli or tomato relish.

- If you are wanting to make these baguette baked eggs in bulk, we have these wholesale egg products to make it easier:
    - Fresh pasteurised whole egg
    - Frozen pasteurised whole egg

Australian Eggs