

# 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. Line a roasting pan with baking paper.
2. Cut the baguette in half crossways. Use a small, serrated knife to cut two 7cm long sections out of each piece, about 2cm deep. Pull out some of the bread to create a shallow hole, enough to hold the cheese and egg filling. Place the baguettes in a pan.
3. Brush garlic butter liberally in each hole. Press ¼ cup cheese into each hole including up the sides. Crack 1 egg at a time into a small bowl, then pour one egg into each hole. Repeat with remaining eggs.
4. Cover securely with a sheet of greased foil. Bake for 25 minutes until whites are almost set, then remove foil and bake for a further 5-7 minutes or until egg whites are cooked through. Remove from the oven tray and cut each piece in half.
5. Spoon over chilli jam. Sprinkle with dukkha and parsley. 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