Cheesy Bacon and Egg Brunch Sliders



Soft, buttery and packed with savoury goodness, these cheesy bacon and egg brunch sliders are perfect for sharing. Fluffy baked Pace Farm eggs are combined with creamy cottage cheese, crispy bacon and melted cheddar, creating a rich, satisfying filling. Sandwiched between golden brioche buns and finished with a fragrant herb butter topping, every bite delivers a delicious combination of soft, cheesy and smoky flavours. Perfect for a weekend brunch, family breakfast or entertaining a crowd, these warm, pull-apart sliders are a comforting addition to any table. Easy to prepare and full of flavour, they're sure to be a crowd favourite.

Prep:	10 mins
Cooking:	35 mins
Serves:	8
Makes:	8

Ingredients

- Brioche buns
- 8 x 600g Large Pace Farm eggs
- 1 cup cottage cheese
- 1 cup shredded cheddar cheese
- 6 slices bacon, cooked and crumbled
- ½ tsp salt
- ½ tsp black pepper

Topping:

- 3 tbsp melted butter
- 1 tbsp fresh chopped parsley or chives (or 1 tsp dried)

Method

1. **Preheat the oven.** Preheat your oven to 180°C and lightly grease a 20cm × 20cm baking dish.
2. **Prepare the egg mixture.** In a large bowl, whisk together the Pace Farm eggs, cottage cheese, salt and pepper until smooth. Stir through the cooked, crumbled bacon, then pour into the prepared baking dish.

Spread evenly and sprinkle the shredded cheddar cheese over the top.

3. **Bake the eggs.** Place the dish in the oven and bake for 22–28 minutes, or until the eggs are fully set and the cheese has melted. Remove from the oven and allow to cool for 5 minutes.
4. **Assemble the sliders.** Slice the brioche buns in half horizontally, keeping them connected. Place the bottom halves on a baking tray, then carefully add the baked egg mixture. Position the top halves of the buns over the filling.
5. **Prepare the herb butter.** In a small bowl, combine the melted butter with the freshly chopped parsley or chives. Brush the mixture evenly over the tops of the brioche buns.
6. **Bake until golden.** Return the sliders to the oven for another 8–10 minutes, or until the buns are golden and warmed through.
7. **Slice and serve.** Remove from the oven and carefully slice into eight individual sliders. Serve warm and enjoy.