

Egg Focaccia



Preparation time:	35 mins
Serves:	8 people
User Rating:	★★★★☆

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Are you over bacon and egg rolls and in the mood for something a little bit different for breakfast? We've got you. This melt in your mouth bread is sure to become a weekend brekkie favourite.

Made with bacon, cheese, onions, eggs and rosemary this breakfast delight is one you'll be raving over.



Ingredients

- 4 cups (600g) bread flour
- 2 tsp dry active yeast
- 1 tbsp sea salt
- 1 $\frac{3}{4}$ cups (430mls) warm water
- $\frac{1}{2}$ cup (125ml) olive oil, plus extra for greasing

- 8 eggs
- 1 cup (100g) grated cheddar cheese
- 150g middle cut bacon, cut into thin strips
- ½ small red onion, cut into thin wedges
- 3-4 fresh rosemary sprigs

Method

1. Place flour, yeast, 2 tsp salt in a large mixing bowl. Add warm water and 2 tbsp of the olive oil. Using clean hands, bring mixture together to form a wet and sticky dough. Grease mixing bowl and add dough; turn to coat. Cover and set aside in a warm place until it doubles in size (approx. 1 hour).
2. Pour remaining olive oil into a large 30cm x 40cm baking dish and swirl to coat evenly.
3. Punch dough to expel air and place inside oiled baking dish. Using your fingertips, stretch the dough to the edges. Cover again and set aside in a warm place to puff up. (approx. 30 minutes).
4. Arrange oven rack in the middle position of the oven and preheat oven 240°C/220°C (fan-forced).
5. Using the base of a small glass dusted in flour, press down into dough to make 8 evenly spaced indents. Open out indents more by pushing the dough back with your fingers. Sprinkle with 2 tsp sea salt and scatter over cheese, bacon, onion and rosemary around the indents.
6. Bake 15 minutes. Remove from oven and press the same glass into the indents to make them deeper. Crack 1 egg into each indent. Bake for a further 7- 9 minutes or until egg whites are set and yolks runny. Serve warm.

Notes

Make ahead: The dough can be left in the covered bowl to rise overnight in the refrigerator. In the morning, transfer the cold dough to baking pan and allow it to warm up, about 30 minutes, before stretching and finishing the recipe.

Storage: Leftovers should be stored in a sealed container and refrigerated for up to 3 days.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
228g	2410kj 576kcal	22.2g	30.1g	8.8g	53g	2g	1530mg	2.5g

All nutrition values are per serve.