

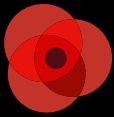


ANZAC DAY
2020 AT HOME.
WE REMEMBER.

GUNFIRE BREAKFAST

Recipe by Matt Moran





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Serves 4

INGREDIENTS

5 eggs
3 pork sausages
80mls Olive oil
100g Bacon rashers, diced
1 tin cannellini beans (400g)
1 brown onion, peeled and finely diced
1 carrot, peeled and diced
1 stick celery
20g sugar
1 tsp smoked paprika
400mls tomato passata
1 bunch parsley – roughly chopped
4 damper rolls

- 1.** Pre heat oven to 190 degrees
- 2.** Place a fry pan on a medium to high heat. Squeeze the meat out of the sausage casings into small pieces and place straight into the fry pan. Cook for 3-4 mins until golden brown all over, then remove from the pan and set aside.
- 3.** Place a large saucepan with the remaining olive oil on a medium to high heat. Add in the onion, carrot, celery and bacon and cook for 4-5 mins until just starting to caramelize and onions are tender. Add in the smoked paprika and continue cooking for a further 2-3 mins. Add in the tomato passata, beans and the sausage pieces and stir through, then season to taste with the sugar, salt and pepper. Reduce to a low to medium heat and allow to simmer for 10-12 mins until the sauce is coating consistency.
- 4.** Crack the eggs and place on top of the baked beans, then place the pan into the pre heated oven for 5-6 mins or until cooked. Remove and serve with toasted damper buns.