



Light English Brunch

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Ingredients

- an egg - a slice of bread - mushrooms - baked beans

Instructions

Simple recipe for a cute brunch meal with British roots. It's not going to win any awards, but it tastes good. 1. Cut the crusts off your bread and use a mug to press a hole in the center. Yes, we're about to make "egg in bread". 2. Put your baked beans on a low heat and stir occasionally. 3. Add a glug of olive oil and a knob of butter to a griddle pan. When hot, gently lay your slice of bread in and let it fry for a minute until golden on the underside. Flip it over, bring the heat down and crack an egg into the hole. 4. Chuck a few mushrooms in the pan and squeeze a bit of lemon on them. Let everything cook through (don't turn the egg-bread, just let it cook from underneath). 5. Garnish with something green - a rosemary sprig or a fried sage leaf would do nicely. Season your egg with a bit of freshly ground salt and pepper.