

MasterFoodsTM

PROFESSIONAL

Bacon and Egg Sliders
RECIPE

Bacon and Egg Sliders



<?xml version="1.0"?>

TIME

10 min

INGREDIENTS

8 items

MAKES

12 servings

A new take on the classic bacon and egg sandwich. These slightly sweet rolls with smashed egg, crispy bacon, and tangy dill mayonnaise are ideal for takeaway or busy breakfast service.

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INGREDIENTS

- 4 large Eggs
- 4 Rashers of Streaky Bacon
- 4 Brioche Hotdog rolls, cut in half
- 4-6 Butter Lettuce leaves, washed and patted dry
- 1/4 cup MasterFoods™ Professional Homestyle Mayonnaise
- 1 tbsp. MasterFoods™ Professional Dill Leaf Tips
- 2 tsp. MasterFoods™ Professional Dijon Mustard
- Fresh herbs, such as Fennel fronds, to garnish

PRODUCTS USED



MasterFoods Professional Dijon Mustard 2.5 kg

[SEE DETAILS](#)



MasterFoods Professional Homestyle Mayonnaise 2.6kg

[SEE DETAILS](#)

Cooking Instructions:

1.

First, cook the eggs. Bring a pot of water to a rolling boil and lower in each egg one at a time. Boil for around 6½ minutes until the yolk is jammy, then transfer to a bowl of ice water and chill until just slightly warm, about 2 minutes.

2.

While the eggs are chilling down, cook the bacon in a frying pan on medium heat until crispy, then drain onto paper towel and break into 8 pieces.

3.

In a bowl, roughly smash the eggs with a fork and stir through mayonnaise, mustard, and dill.

4.

To serve, fill the brioche rolls with lettuce, a few tablespoons of the egg mixture, a small strip of bacon, and garnish with fennel fronds.

Tips

1. 1

Add some MasterFoods™ Professional Lemon Pepper Seasoning to the egg mixture for brighter citrus and black pepper notes.

2. 2

For some heat, add some MasterFoods™ Professional Hot Chilli Sauce into the egg mixture.

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[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

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Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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