

## EASTER 19

THIS RECIPE WAS DESIGNED BY BRISBANE CHEF & OWNER OF ALFRESHCO, ALASTAIR MCLEOD.

### ITALIAN SAUSAGE BAKE WITH POACHED EGGS

SERVES: 8 | PREP: 20 MINS | COOK: 35 MINS

#### INGREDIENTS

Ingredients available:

Village Meats, Fruity Capers & Deli,  
Bakers Delight, Vintage Cellars

70ml olive oil

1 large onion, peeled and thinly sliced

1 bulb fennel, cut into ½cm slices,  
fronds reserved

150ml white wine

1 tsp plain flour

½ small bunch chives, finely chopped

½ bunch basil, finely chopped plus  
a few leaves reserved for garnish

Sea salt and freshly milled pepper

300g smoked streaky bacon rashers,  
rind off, cut into 1cm pieces

6 Italian sausages, cut on an angle  
into 1.5cm slices

100g fresh bread, crusts removed  
and torn into rough chunks

90g parmesan, roughly grated

6 Roma tomatoes, thinly sliced

8 eggs

#### METHOD

1. Heat two tbs of oil in a large heavy based fry pan over medium heat, add the onion and fennel, and fry until soft and golden. Add wine, lower the heat, cover and cook for 15 minutes, stirring from time to time. Next add the flour and 150ml of water and cook, uncovered, for two minutes more.
2. Remove from the heat, stir in the herbs and season generously, then transfer to a bowl and set aside. Wipe out the pan and return to a high heat. Add bacon, sausage and a further 1 tbs of oil, and fry for 10 minutes until well caramelised. Remove from the heat and set aside.
3. Blitz bread, parmesan and generous pinch of salt to fine breadcrumbs, add the remaining oil and pulse to combine.
4. Heat oven to 190°C. Spread half the onion and fennel mix over the base of a 20cm x 30cm ovenproof dish with high sides.
5. Next spoon half the sausage and bacon mix evenly on top, and follow that with a layer of half of the tomatoes then half the breadcrumbs. Repeat the process, finishing with the breadcrumbs.
6. Bake for 35 minutes. Remove and cool slightly before serving with a poached egg on each portion.