



BREAKFAST FRIED EGG

SALTED BACON | BRIOCHE BREAD

Ingredients:

4 eggs
400 g salted bacon (thinly sliced)
4 brioche buns
2 tomatoes
maple syrup

Supplies:

Shichirin
binchotan
teppanyaki plate

Kamado set up:

direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and place the Teppanyaki plate. Allow to reach a good temperature.

PREPARATION

Cut the brioche into slices about 1 cm thick and grill them on the Teppanyaki plate.

Then fry the bacon slices and tomatoes on the plate until the bacon gets nice and crispy and the skin of the tomatoes starts to tear. At the end, brush the bacon with some maple syrup (or honey) and let it caramelize for a while.

Finally, fry the fried eggs on the Teppanyaki plate and serve everything together.