

## NAAN BREAKFAST PIZZA

{SERVES 4-6}

### INGREDIENTS:

- 2 naan breads
- Bacon, sliced
- Spanish sausage, sliced
- Baby rosa tomatoes, halved
- Mozzarella cheese
- 2 eggs
- Chopped chives to serve
- [Spicy Tomato Sauce]
- 1 tin crushed tomatoes
- Generous glug of olive oil
- 2 crushed cloves of garlic
- 1 fresh chilli, chopped
- 1-2 T sugar
- Salt and pepper

### METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Pan and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes. Fry the bacon in a little oil to your liking and set aside.
3. [Spicy Tomato Sauce]
4. Fry the garlic and chilli in the olive oil until soft. Add the tomatoes and sugar.
5. Season with salt and pepper and simmer for about 10 minutes until it has reduced a little.
6. Spoon a thin layer of sauce on top of the naan bread and top with the remaining pizza ingredients except the egg.
7. Make a small indent in the middle of the filling and gently crack an egg into it.
8. Cook it on the Frying Pan until the cheese is just melted and egg white is just set - about 5 minutes with the Dome Cover on.
9. Sprinkle with some chopped chives and serve. NOTE: You can only make 1 at a time.

### FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.