

Sausage and Egg

INGREDIENTS:

- 500g Beef, garlic and parsley sausages
- 2 Teaspoons extra virgin olive oil
- 1 Brown onion, halved, thinly sliced
- 1 Small red pepper, finely chopped
- 1 Teaspoon smoked paprika
- ½ Teaspoon ground cumin
- 60g Baby spinach
- 12 Brioche burger buns
- ¾ Cup grated cheddar
- 12 Small eggs (in line with how many buns you intend to make)
- Small fresh flat-leaf parsley leaves, to serve
- Tomato chutney, to serve

METHOD:

1. Light your CobbleStone and allow to burn for 5 minutes.
2. Add the COBB Frying Dish, cover with Dome and leave to heat for 10 minutes.
3. Squeeze mince from sausages into a bowl. Roughly crumble meat.
4. Heat oil in Frying Dish. Add sausage mince. Cook, stirring, for 5 minutes, breaking up with a wooden spoon, or until browned.
5. Add onion and red pepper. Cook, stirring, for 2 minutes or until softened. Add paprika and cumin. Cook, stirring, for 30 seconds or until fragrant.
6. Add spinach. Stir for 1 minute or until just wilted. Remove from heat.
7. Place your Griddle back onto your COBB cooker as you have now removed your Frying Dish. Allow to heat for 5 minutes.
8. Cut 2cm off the top of each bun. Reserve tops. Leaving a 1cm crust around edge of each bun, remove and discard the soft bread centres (see note).
9. Press bases of buns down to compact. Place bun tops onto Griddle until you see those chargrilled lines on the base of the bun lids. Remove once toasted slightly.
10. Divide ½ cup cheddar among buns (the bottom of the buns). Top with sausage mixture. Crack one egg into each bun. Gently tap each bun to settle egg. Season with salt and pepper. Sprinkle with remaining cheese.
11. Add the Fenced Roast Rack to your COBB cooker (on top of the Griddle).
12. Place buns onto Fenced Roast Rack and cover with Dome.
13. Bake buns for 18 to 20 minutes or until eggs have just set and buns are golden. Sprinkle with parsley and serve with bun tops and tomato chutney.