

Bacon and Egg Pizza Bread

Servings: 4

Prep Time: 40min +rising

Cook Time: 15min



Ingredients

FOR THE DOUGH

- 375ml bread flour + extra
- 8ml dry yeast
- 5ml castor sugar
- 5ml salt
- 160ml warm water
- 8ml olive oil

FOR THE TOPPING

- 45ml tomato paste
- 250ml Cheddar, grated
- 250g streaky bacon, cooked
- 250g cherry tomatoes on the vine
- 4 eggs
- handful basil

Directions

1. For the dough, mix the flour, yeast, sugar and salt together and make a well in the centre. Add the water and oil and mix to combine.
2. Turn the dough out onto a lightly floured surface and knead for 5-8 minutes or until smooth and elastic. Place in a large, oiled bowl, and rub extra oil on top of the dough to prevent it from drying out. Cover with plastic wrap and leave in a warm place for about 20 minutes or until double in size.
3. Preheat oven to 220°C. Roll the dough out on a lightly floured surface into a 30cm square. Place on a baking tray and spread with the tomato paste. Sprinkle the cheese, bacon and tomatoes on top. Make 4 holes between the cheese and crack an egg into each. Season.
4. Bake for about 15 minutes or until golden and cooked. Serve with basil.