

Cheesy Crumpet Soldiers with Honeyed Bacon & Eggs

EASY • 25 MINS

Take humble bacon and eggs to new heights with honey roasted bacon, cheese-grilled crumpets and lashings of love.

Your tastebuds will be thrilled!



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PREP TIME 10 mins

COOKING TIME 15 mins **SERVINGS**

2



Ingredients

- 4 Golden Crumpet Squares
- ¼ cup shredded cheese (cheddar, mozzarella or a mixture with parmesan works well here)
- 4 eggs, boiled
- 4 bacon mid-rashers
- 2 tsp Capilano Pure Honey
- Chives, to serve
- Tomato chutney, to serve (optional)

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you
need less in your baking, drinks and savoury
recipes. Learn more about how to swap
Capilano for sugar in your recipes here.

Method

- I. Bring a small saucepan of water to the boil and add eggs, boiling for 5-6 minutes for a soft yolk. Place onto egg cups and prepare remaining items.
- 2. While eggs are boiling, toast crumpet squares until golden, and then place on an oven tray and sprinkle with cheese. Grill for 2-3 minutes until bubbly and golden.
- 3. While crumpets are grilling, cook bacon in frypan. Once nearly cooked, swirl through the honey and allow to bubble for 30 seconds to create a sweet glisten.
- 4. To serve, chop crumpet squares into soldiers, slice the top of the boiled egg and plate with bacon, chives and (optional) chutney. Add an extra squeeze of honey over the bacon for an extra sweet salty burst of flavour.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!