

AMERICAN BREAKFAST TACO



USED BRESC PRODUCTS




Peperoni marinati 1000g



Red chilli puree 450g

INGREDIENTS

10 

- 25 eggs
- 20 slices bacon
- 20 slices cheese
- 190 g flour
- 190 g milk
- 150 g oil
- 150 g sugar
- 125 g baking powder
- 100 g Bresc peperoni marinati
- 25 g vanilla extract
- 25 g Bresc red chilli puree
- 25 g maple syrup
- 25 g spring onion, finely sliced
- 13 g salt
- salt and pepper

PREPARATION METHOD

To make the batter, mix the flour, baking powder, sugar, salt and the vanilla extract together. Add the milk, five eggs and the red chilli puree and mix them all briefly. Lightly grease a baking sheet with butter or oil. Pour half a cup of the batter onto the baking sheet and cook it until the top comes to a bubbling boil. Turn it over and cook again for another 1 to 2 minutes. Repeat this 7 times for two tacos per person. Fold them carefully in two and put them on a baking sheet. Leave the tacos in the oven to keep them warm. Fry the bacon but don't let it brown too much. Heat the oil and fry 20 eggs in it, then season them with salt and pepper. Spread a thin layer of maple syrup on the pancakes and fill them with cheese and bacon and place the eggs on top. Garnish with finely chopped spring onion and peperoni marinati, serve immediately.