



FULLY BBQ'D BREAKFAST

- 4** Eggs
- 2** Small red capsicums
- 2** Chorizo sausages, fresh not dried
- 4** Large field mushrooms
- 1** Bunch asparagus
 - Fresh sourdough, sliced
 - Basil leaves, finely shredded to serve
- 100g** Fetta cheese crumbled
 - Olive oil
 - Sea salt and fresh ground black pepper

Pre heat the BBQ to medium.

Cut the red capsicums in half and remove the seeds and membranes and begin grilling them cut side down for 3-4 minutes. Flip them over and crack an egg into each capsicum half.

Cook the chorizos on the flat plate, turning regularly. Finish off on the grill plate for lovely grill marks.

Peel the outer skin off the field mushrooms and place upside down on the grill and drizzle olive oil on each and season with salt and pepper. Don't turn over.

Brush the asparagus and sliced sourdough with olive oil and grill until nicely charred.

Serve together with finely shredded basil leaves for garnish and fetta cheese crumbled over the top.

SERVES 4