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BREAKFAST BOARD

INGREDIENTS

4 eggs - 250 g streaky bacon (approximately 10 strips) - White or brown bread - Crumpets - Croissants - Yogurt - Fruit of choice
Optional:
Butter - Icing sugar - Jam of choice - Nutella - Syrup - A pinch of salt and pepper

INSTRUCTIONS

1. Cook the hot food first. I start with the bacon, followed by the eggs of your choice.
2. To make crispy bacon, preheat the oven to 200°C and place the bacon on a non-stick baking tray. Allow to cook for 12-15 minutes, flipping halfway through, until the bacon has golden-brown, crispy edges.
3. In the meantime, gently place the eggs in a pot and fill with water until the eggs are fully submerged. Place over high heat on the stove. Once it comes up to a boil, start a timer of six minutes (or however long you like to cook your eggs). Once done, carefully remove the eggs from the water and place them in cold water to cool down before peeling the shells off.
4. Gather the carbs. Toast and butter your bread and/or crumpets and add them to the board along with your croissants.
5. Once the hot food is cooked, add the eggs and bacon to your board surrounding the sweet treats in the middle. I cut the sausages and boiled eggs in half so it's easier to graze on.
6. Finally, wash, cut, and prepare your fruit of choice before placing it around the edges of the board. I like to sprinkle icing sugar over the sweet treats and fruit before serving to add to the presentation.