



Breakfast in the Bag(uette)

Avga Feta Domata

(Greek eggs, feta, tomato & pesto)

1 Breadworks 3:00 Baguette	7 eggs
1/3 cup heavy cream	¼ cup chopped sun dried tomatoes
¼ cup shredded Asiago	¼ cup crumbled feta
butter for cooking the eggs	2 TBSP pesto
salt & fresh ground pepper, to taste	

Preheat oven to 350°.

Make a V-shaped slice down the top center of the 3:00 Baguette and dig out most of the inside bread. Discard or save for breadcrumbs for another recipe.

Lay the scooped out Farm Baguette on a sheet of foil, big enough to bring up the sides, but not completely wrap the bread. Place the foil and 3:00 Baguette on a baking sheet.

Sprinkle the shredded Asiago in the bottom of the scooped out 3:00 Baguette. Top with half of the chopped sun dried tomatoes.

Bake for 5-10 minutes or until the cheese is melted. Remove, spread the pesto around the inside edges of the 3:00 Baguette, and set aside while preparing the eggs.

Scramble the eggs & cream. Add salt and pepper to taste (start with ½ tsp. salt and a few turns of the pepper grinder-remember that the feta will add salt as well). Heat up a little butter and partially cook the scrambled eggs, leaving them a bit runny, but starting to cook. Remove from heat and gently scrape into the 3:00 Baguette.

Top with more sun dried tomatoes and feta. Bake at 350° until the eggs are set and the cheese is melted, about 10 minutes.

Let cool slightly before cutting into serving size pieces.

Our 3:00 Baguette is available Monday-Saturday late morning, usually by noon. We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market