

# THE BILBAO BRUNCH

## The Recipe

<https://cuisinedaubery.com/recipe/the-bilbao-brunch/>

A delicious brunch as served in Spanish Basque Country

Servings: 6

Preparation Time: 1 H

Cooking Time: 20 Minutes

Skill: Easy Level

Cuisine: Basque Cuisine, Spanish Cuisine

Courses: Savory Brunch, Brunch &#038; Goûter, Piperade

## Ingredients

**For a dish, 7.08" (or 7 3/32" or 18 cm) in diameter, 4 servings**

3 Cups Basque Sauce (800 grams) For the recipes, see [HERE](#)

1 oz Cheese (30 grams)

4 Eggs 1/2 Cup or 200 grams

3 oz Spanish Chorizo (80 grams)

1/2 Green Bell Pepper

**For a dish, 8.26" (or 8 17/64" or 21 cm) in diameter, 5 servings**

4 Cups Basque Sauce (1.08 kilograms) For the recipes, see [HERE](#)

1 oz Cheese (40.8 grams)

5.4 Eggs 2/3 Cup or 270 grams

1/4 lbs Spanish Chorizo (108.8 grams)

0.6 Green Bell Pepper

**For a dish, 9.05" (or 9 1/16" or 23 cm) in diameter, 6 servings**

4 3/4 Cups Basque Sauce (1.3 kilograms) For the recipes, see [HERE](#)

2 oz Cheese (48.9 grams)

6.5 Eggs 3/4 Cup or 325 grams

1/4 lbs Spanish Chorizo (130.6 grams)

0.8 Green Bell Pepper

## Steps

## THE BILBAO BRUNCH

### **The Basque Sauce**

1. First, prepare the Basque Sauce
2. Take an oven proof dish
3. Pour the Basque Sauce (3 Cups or 800 g) in the dish

### **The Cheese**

4. For the Cheese ( 1 oz or 30 g), take a Basque cheese if you can, otherwise a good European cheese
5. Push the Cheese ( 1 oz or 30 g) to create "holes" (for the eggs)
6. Peel the Spanish Chorizo ( 3 oz or 80 g) and slice
7. Cook in a frying pan, with a dash of oil, and add to the dish just before serving

### **Poached eggs**

8. Bake at 380 F / 190 C for about 10 minutes
9. Poach the Eggs (4) in boiling water : the technique is [HERE](#)
10. Then place the poached eggs in the baked dish