

# THE BILBAO BRUNCH

## The Recipe

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

A delicious brunch as served in Basque Country, Spain

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](#)

#ERROR 2 Cheese (30 grams)

4 Eggs 1/2 Cup or 200 grams

#ERROR 2 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](#)

#ERROR 2 Cheese (40.8 grams)

5.4 Eggs 2/3 Cup or 270 grams

#ERROR 2 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](#)

#ERROR 2 Cheese (48.9 grams)

6.5 Eggs 3/4 Cup or 325 grams

#ERROR 2 Spanish Chorizo (130.6 grams)

0.8 Green Bell Pepper

## Steps

## THE BILBAO BRUNCH

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
4. For the Cheese (#ERROR 2 or 30 g), take a Basque cheese if you can, otherwise a good European cheese
5. Push the Cheese (#ERROR 2 or 30 g) to create "holes"
6. Peel the Spanish Chorizo (#ERROR 2 or 80 g) and slice

### **Method 1 : In the oven**

7. Place the Eggs (4) : one per "hole"
8. Dice the Green Bell Pepper (1/2) and lay on the dish
9. Place the Spanish Chorizo (#ERROR 2 or 80 g)
10. Bake at 380 F / 190 C for about 10 minutes

### **Method 2 : Poached eggs**

11. Another method is to bake without the eggs
12. Poach the eggs separately in warm water
13. Then place the poached eggs in the baked dish