

Dad's Sunday Breakfast

There are no definite rules for this recipe. The beauty of this breakfast is you can modify the amounts according to your preference and be creative with how you assemble your individual toasts.

Ingredients

Large Eggs (2 per person)
Thinly Sliced Prosciutto
Sliced Cheese (preferably Mozzarella ex/Smoked, Soft, or Buffalo and or/Medium to Sharp Yellow or White Cheddar)
Sliced Firm Tomatoes (preferably on the Vine, or Heirloom)
Sliced Cucumbers (preferably English, Persian or Armenian)
Thinly Sliced Red Onion
Sliced Ripe Firm Avocados
Fresh Basil
Extra Virgin Olive Oil to taste
Sea salt and Fresh Ground Pepper to taste
Toasted or Warmed Baguette or Sliced Firm Crusted Bread of your choice (preferably French, Italian, Rosemary, Multigrain)

Preparation

Prepare Soft Boiled Eggs: Fill a sauce pan with cold water that will cover the eggs with about an inch of water. (Do not fill saucepan to the top, water will overflow) Bring the water to a rapid boil, add a dash of salt and carefully add in the eggs one at a time using a large spoon to prevent cracking. Cook for 6 minutes. Remove from heat and immediately pour hot water out then run cool water over eggs to stop the eggs from cooking. Let eggs sit in cool water for a few minutes then gently peel.

Tip: Peel eggs under cool running water and use the edge of your thumb to slide the shells off instead of picking with the tips of your fingers.

Note: A soft boiled egg has a runny yolk, if you prefer a medium-cooked boiled egg; boil a few minutes longer for a slightly firm yolk.

Lay out prosciutto, cheese, tomatoes, cucumbers, onions, avocados and basil on a large platter. Eggs may be served on the same platter or in a separate dish either whole, or halved. Sprinkle all veggies and eggs with salt and pepper and lightly drizzle with extra virgin olive oil. Serve with warmed bread or toast and layer with your choice of toppings.