

Now you can make your own Breakfast Baguette



BREAKFAST BAGUETTE

1/3 of a freshly baked crunchy baguette

(We have proper French ovens in every Pret shop to bake ours fresh.)

A vine-ripened tomato per baguette

Sea salt and coarse-ground black pepper

A pinch of caster sugar

Olive oil

2 heaped tablespoons of egg mayo

(See method below.)

For the egg mayo:

**Two medium-sized free range eggs,
boiled for seven minutes**

Two tablespoons of mayonnaise

**A pinch of celery salt and
chopped chives**

A dash of Worcester sauce

**Sea salt and coarse-ground
black pepper**

PREPARING THE FILLING

1. Drop the hot eggs into a large bowl of cold water to stop them cooking. Peel and put in a bowl with the seasoning and Worcester sauce. Mash with a fork. Stir in the mayonnaise and the seasoning.

2. Quarter each tomato with a sharp knife. Drizzle them with olive oil and season with the sugar, sea salt, and coarse-ground black pepper. Put them in the oven (160°C) for an hour. Take them out and let them cool down. The tomatoes should be charred in places and intensely flavoured.

MAKING THE BAGUETTE

1. Cut the baguette lengthways. Don't cut right through it.
2. Spread the egg mayo into the baguette with a fork, and arrange the tomatoes on top of it.
3. Season with salt and pepper.
4. Close the baguette. The filling should be bursting out.



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