



Gourmet

# BBQ



# BREAKFAST

brought to you by  
**KEPAK**

## Ingredients:

1 Big Al's Fully Cooked Sausage Patty, 2 Slices Smoky Maple Bacon, 15g BBQ Sauce, 1 Fried Egg, 1 Hash Brown, Croissant

## What To Do:

- 1 Cook Big Al's Sausage Patty as per packaging.
- 2 To cook smoked bacon place on lined backing tray and cook for 10 minutes at 180C drizzle over 10g of maple syrup for every 100g of bacon and cook for a further 5 minutes
- 3 Cook the hash brown as per packet.
- 4 Warm or toast the Croissant. Cook the hash brown as per the packet.
- 5 Slice the croissant in half lengthways, and spread the BBQ sauce evenly on both sides. Cut the sausage patty and hash brown in half
- 6 Place the sausage patty halves on the bottom croissant and top with bacon slices. Add the hash brown halves on top of bacon.
- 7 Finish with the fried egg and croissant top. Enjoy!





Elevated

# BBQ



# BREAKFAST

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## Ingredients:

1 Big Al's Fully Cooked Sausage Patty, 2 Slices Smoky Maple Bacon, 15g BBQ Sauce, 1 Fried Egg, 1 Hash Brown, English Muffin

## What To Do:

- 1 Cook Big Al's Sausage Patty as per packaging.
- 2 To cook smoked bacon place on lined backing tray and cook for 10 minutes at 180C drizzle over 10g of maple syrup for every 100g of bacon and cook for a further 5 minutes
- 3 Cook the hash brown as per packet.
- 4 Warm or toast the English Muffin. Cook the hash brown as per the packet.
- 5 Slice the English Muffin in half, and spread the BBQ sauce evenly on both sides.
- 6 Place the sausage patty on the bottom muffin and top with bacon slices and the hash brown
- 7 Finish with the fried egg and muffin top. Enjoy!



1

**Top Breakfast Muffin**



2

**BBQ Sauce**



3

**Fried Egg**



4

**Hash brown**



5

**2 Slices Smoky Maple Bacon**



6

**Sausage Patty**



7

**BBQ Sauce**



8

**Bottom Breakfast Muffin**





Classic

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- 3 Cook the hash brown as per packet.
- 4 Warm or toast the English Muffin. Cook the hash brown as per the packet.
- 5 Slice the English Muffin in half, and spread the BBQ sauce evenly on both sides.
- 6 Place the sausage patty on the bottom muffin and top with bacon slices and the hash brown and finish with the top muffin.

