

Breakfast Panini

Serves Four

Pesto Ingredients

- 1/2 cup extra virgin olive oil
- 3 cups lightly packed fresh basil leaves
- 1/3 cup shelled pistachios or pine nuts
- 1/2 cup freshly grated parmesan cheese
- 3 cloves garlic
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- Juice from half a lemon

For the Panini

- 4 extra large eggs
- 1 tablespoon butter
- 1 cup mozzarella cheese, grated
- 8 slices bacon, cooked and cut in half
- 8 pieces sliced sourdough bread
- 2 tablespoons extra virgin olive oil



Step 1: Add the basil leaves, parmesan, pistachios or pine nuts, garlic, salt, pepper, olive oil and lemon juice into a blender or food processor. Blend until completely combined, green and almost pureed. If using a blender, blend until combined. The texture will be creamier in a blender. Set aside.

Step 2: To make the eggs, I start with a cold fry pan and add the butter and eggs. Whisk the mixture over a medium-high heat keeping the eggs on the heat for 30 seconds to 1 minute at a time (in the beginning) to start to cook them. Be sure to whisk vigorously as you will need to get the whites and yolks incorporated. Once the egg mixture is mostly set (you may still see some shine but you can tell that it is cooked) remove the pan from the heat.

Step 3: Plug in your panini machine to get it warmed up (if you don't have one you can always use a fry pan and something heavy on top to weigh the sandwich down (like some canned goods or a brick covered in foil). Brush one side of each bread slice with olive oil. Spread the pesto on four slices of bread (on the side that does not have the oil). Add the bacon to the pesto side, some eggs and the mozzarella cheese. Top each sandwich with the other piece of bread (oil side up). Place sandwiches onto a panini maker or fry pan and cook until the mozzarella cheese is melted and the top is golden brown. Serve hot!