

BREAKFAST SANDWICH MAKER

Recipe Book

Make the world's most famous Egg Muffin
breakfast sandwich and more at home!



drew & cole[®]

NUTRITION MADE EASY



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THE PERFECT BREAKFAST MUFFIN



Nothing beats a classic when done well! And this perfect breakfast treat will be just what you need on those lazy mornings.

INGREDIENTS

1 English muffin, split

1 cheese slice

1 – 2 slices precooked bacon or ham, or a sausage patty (see page 40)

1 large egg

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring, and central cooking plate.
2. Place half of muffin, split-side up, in bottom ring of Breakfast Sandwich Maker. Top with cheese and precooked bacon or ham.
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate. Pierce yolk with a fork or toothpick.
4. Top with remaining muffin half, split-side down.
5. Close cover. Cook for 4 ½ to 5 minutes. Rotate cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
2	5	1
mins	mins	

CHEESY EGG AND SAUSAGE BAGEL



Sometimes keeping it simple is just what the doctor ordered. This Bagel filled with cheesy egg and sausage will prove a big hit with the whole family!

INGREDIENTS

1 small bagel, halved

1 slice emmental cheese

1 pre-cooked thin sausage patty (see page 40)

1 thinly sliced red pepper ring (optional)

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring, and central cooking plate.
2. Place half of bagel, split-side up, in bottom ring of Breakfast Sandwich Maker. Top with cheese, sausage, and red pepper ring (if using).
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate. Pierce yolk with a fork or toothpick.
4. If you prefer a harder yolk, don't add the top of your bagel yet. Close the cover and cook for 2-3 minutes, then open it up and top with remaining bagel half, split-side down. Cook for another 1-2 minutes to finish off the egg and toast the top of your bagel.

If you like your yolk a little runnier, top with the remaining bagel half right away, close the cover, and cook for 4-5 minutes.

5. Rotate cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
5	5	1
mins	mins	

SAUSAGE OR BACON PANCAKES



A classic Indulgent Breakfast - and it's not just for kids!

INGREDIENTS

2x 10 cm (or cut them down to size) frozen or scotch pancakes

1 precooked thin sausage patty (see page 40) or bacon

1 large egg, lightly whisked

Maple syrup to serve

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring, and central cooking plate.
2. Place one pancake in bottom ring of Breakfast Sandwich Maker. Top with sausage.
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.
4. Top with remaining pancake.
5. Close cover. Cook for 4 ½ to 5 minutes. Rotate cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula. Serve with syrup.

Top Tip: Try switching out the toppings for Fresh Cream and Fruit or even Scrambled Egg and Smoked Salmon!

PREP	COOK	SERVES
5 mins	5 mins	1

CREAM CHEESE AND SMOKED SALMON LOADED BRUNCH



This loaded muffin makes for a delicious, healthy breakfast, brunch or lunch option!

INGREDIENTS

1 English muffin, split

1 large egg

1-2 slices of smoked salmon

1 tbsp cream cheese

3 thin slices avocado

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Spread the cream cheese onto the bottom half of the muffin.
3. Place bottom half of English muffin, cream cheese side up in bottom ring of Breakfast Sandwich Maker. Top with smoked salmon and avocado.
4. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.
5. Top with remaining muffin half, split-side down.
6. Close cover. Cook for 4 to 5 minutes. Move cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
5 mins	5 mins	1

CLASSIC BACON, EGG AND CHEESE BAGEL



Not up for an English Muffin? Try this Classic Bagel recipe for a quick, simple yet delicious breakfast.

INGREDIENTS

1 small bagel, halved

1 slice cheese

2 slices precooked bacon, cut in half

1 large egg, lightly whisked

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and central cooking plate.
2. Place bottom half of bagel, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and bacon.
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.
4. Top with the remaining bagel half, close the cover, and cook for 4-5 minutes.
5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
2	5	1
mins	mins	

CHEDDAR, APPLE, HAM AND EGG CROISSANT



You can put more than just Jam in a Croissant - try adding our favourite combo of Ham and Apple alongside the staple egg and cheese.

INGREDIENTS

1 mini croissant, halved

2 tbsp grated Cheddar cheese

1-2 thin slices of apple

1 slice of ham

1 large egg

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and central cooking plate.
2. Place bottom half of croissant, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese, apple slices and ham.
3. Lower central cooking plate and top ring. Add egg to cooking plate.
4. Top with remaining croissant half, cut-side down.
5. Close cover. Cook 4 to 5 minutes.
6. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.
7. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
2	5	1
mins	mins	

Top Tip: For a lightly browned croissant top, cook the egg in the top ring without the croissant for 3 to 4 minutes or until egg is just about done. Lift the cover, add the croissant and continue cooking until top is lightly toasted and egg is cooked.

VEGAN BREAKFAST MUFFIN



In under 10 minutes you could be tucking into a delicious Vegan Breakfast English Muffin filled with Tofu and oozing with vegan cheese.

INGREDIENTS

1 vegan English muffin, split

Firm tofu

½ tsp garlic powder

½ tsp turmeric

Pepper

1 slice vegan cheese

2-3 slices of vegan ham or pre-cooked vegan bacon

PREP	COOK	SERVES
5	5	1
mins	mins	

METHOD

1. Slice a section of the tofu so you have a block about 10mm thick or a bit less, this is going to be your 'egg'. To make it into a circle use a cookie cutter about 10cm in diameter or use a mug of a similar size as a template and cut round. Sprinkle turmeric powder on to the "egg" and gently coat all surfaces so that they are a light yellow colour. Season with garlic powder and black pepper. Heat 1 tsp oil in a frying pan and pre cook the "egg" so that they are browned on both sides.

2. If using vegan bacon fry this off as well.

3. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.

4. Place bottom half of muffin, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with vegan cheese and ham or pre-cooked bacon.

5. Lower cooking plate and top ring and add tofu egg to cooking plate.

6. Close cover. Cook for 4 to 5 minutes. Rotate cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula.

LOADED BLT



Sometimes a classic is a classic for a reason - just like the BLT! This twist on the classic fills a Bagel with all those mouth watering fillings. You're Welcome.

INGREDIENTS

1 thin bagel or English muffin, split

2 slices of precooked bacon

1-2 thin slices tomato

1 large egg

1 thin slice tomato

2-3 slices of avocado or 1 tbsp of mayonnaise

PREP	COOK	SERVES
5	5	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and central cooking plate.

2. Place bottom half of bagel, split-side up in bottom ring of Breakfast Sandwich Maker. Top with avocado or mayonnaise, tomato and bacon.

3. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.

4. If you prefer a harder yolk, don't add the top of your bagel yet. Close the cover and cook for 2-3 minutes, then open it up and top with remaining bagel half, split-side down. Cook for another 1-2 minutes to finish off the egg and toast the top of your bagel.

If you like your yolk a little runnier, top with the remaining bagel half right away, close the cover, and cook for 4-5 minutes.

5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula, and the lettuce to the bagel

VEGGIE SPECIAL



Looking for a quick and healthy breakfast with little effort? Look no further!

INGREDIENTS

- 1 wholemeal muffin, halved
- 1 avocado, pitted and mashed
- 1 large egg
- 1 slice medium tomato
- 1 slice red onion

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring, and central cooking plate.
2. Place bottom half of muffin, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with avocado, tomato and onion.
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate however you like it. Top with remaining muffin half, close the lid and cook for 4-5 minutes.
4. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula. Open sandwich, insert rocket or salad.

PREP | COOK | SERVES
5 | **5** | **1**
mins | mins

AVOCADO & SALSA MUFFIN



Egg, Avocado and Salsa - a healthy and delicious English Muffin Treat. Oh, and Cheese of course!

INGREDIENTS

- 1 whole wheat English muffin, split
- 2 tbsp grated /1 slice cheddar cheese or chilli cheese
- 3-4 thin slices avocado
- 1 large egg
- 1 tbsp salsa

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring, and central cooking plate.
2. Place half of muffin, split-side up, in bottom ring of Breakfast Sandwich Maker. Top with cheese and avocado.
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate. Pierce yolk with a fork or toothpick.
4. Top with remaining muffin half, split-side down.
5. Close cover. Cook 4 ½ to 5 minutes. Rotate cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula. Serve with salsa.

PREP | COOK | SERVES
5 | **5** | **1**
mins | mins

EGGS BENEDICT SANDWICH



A quick and easy version of this Breakfast and Brunch Classic.

INGREDIENTS

- 1 English muffins, split
- 4-6 baby spinach leaves
- 2 slice ham or pre-cooked bacon
- 1 large egg, as is or lightly whisked
- Hollandaise sauce
- 1 tsp fresh chives, chopped, to serve

PREP	COOK	SERVES
5	4	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and central cooking plate.
2. Place bottom half of English muffin, split-side up in bottom ring of Breakfast Sandwich Maker. Top with spinach leaves and 1 slice of ham or bacon.
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.
4. Top with the other half of the English muffin, split-side down.
5. Close cover. Cook 4 to 5 minutes.
6. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.
7. Serve with Hollandaise Sauce and fresh Chives for an extra tasty breakfast!

Cooking Tip: Try replacing the Ham for some smoked salmon for an Eggs Royale sandwich!

DELI PESTO SANDWICH



This fresh and tasty treat will leave you satisfied for hours. Why not try creating your own pesto with extra garlic or lemon and using that for an extra zing?!

INGREDIENTS

- 2 tsp pesto
- 1 English muffin or focaccia, split
- 2 thin slices of fresh mozzarella cheese
- 4 sun-dried tomatoes, cut into strips
- 1 large egg

PREP	COOK	SERVES
5	4	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Spread pesto on split side of bottom half muffin. Lift cover, top ring and cooking plate.
2. Place bottom half of muffin, pesto side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and sun-dried tomatoes.
3. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate however you like it.
4. Top with remaining muffin half, split-side down.
5. Close cover. Cook 4 to 5 minutes.
6. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

GARLIC & HERB CREAM CHEESE, SPINACH, PEPPER, TOMATO AND EGG MUFFIN



You don't have to fill an English Muffin with sausage and bacon, why not try this vegetarian alternative with Garlic and Herb Cream Cheese and Spinach packed with goodness?

INGREDIENTS

1 whole wheat English muffin, split

1 tbsp (15 ml) garlic & herb cream cheese (use reduced fat if you prefer)

1 thin slice tomato

4 spinach leaves

1 thinly sliced red/yellow pepper ring or chargrilled pepper

1 large egg, lightly whisked

PREP	COOK	SERVES
5	4	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Spread cream cheese over bottom half of muffin. Lift cover, top ring, and cooking plate.

2. Place half of muffin, cream cheese side up, in bottom of Breakfast Sandwich Maker. Top with tomato, spinach, and pepper.

3. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.

4. Top with remaining muffin half, split-side down.

5. Close cover. Cook for 4 ½ to 5 minutes. Move cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula.

ULTIMATE BREAKFAST BAGEL



A Bacon and Egg Sandwich with a twist - and all ready in minutes!

INGREDIENTS

1 bagel, halved

1 tbsp butter, softened

1 slice cheese

2 slices pre-cooked bacon, halved

1 large egg

PREP	COOK	SERVES
2	4	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.

2. Spread cut-sides of bagel with butter. Place bottom half of bagel, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and bacon.

3. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate however you like it.

4. Close cover. Cook 2 to 3 minutes or until egg yolk is beginning to cook. Lift cover.

5. Top with remaining bagel half, cut-side down. Cook 30 seconds to 1 minute longer.

6. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

HUEVOS RANCHEROS



A quick and easy Breakfast Treat traditionally ate on Mexican Farms.

INGREDIENTS

1 mini corn tortilla
1 tbsp refried beans
20g grated cheddar cheese
2 tsp chopped onion
1 tsp chopped red pepper
1 large egg, lightly whisked
Salt and pepper to taste
2 tsp salsa
Chopped coriander (optional)
3 thin slices avocado (optional)

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and central cooking plate.
2. Place the tortilla on the bottom cooking plate. Top tortilla with refried beans and cheese.
3. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate. Top with onion and red pepper. Salt and pepper to taste.
4. Close cover. Cook 3 to 4 minutes. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove tortilla and egg with a plastic spatula.
5. Top with salsa, avocado and coriander.

PREP	COOK	SERVES
5 mins	4 mins	1

SMOKED SALMON, AVO AND EGG CROISSANT



This trendy treat is perfect for a weekend brunch or a fresh, tasty and quick breakfast before you head off to work.

INGREDIENTS

1 small croissant, halved
1 slice smoked salmon
3 thin slices avocado
1 large egg, lightly whisked

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring, and central cooking plate.
2. Place half of croissant, cut-side up, in bottom ring of Breakfast Sandwich Maker. Top with avocado and smoked salmon.
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.
4. Top with remaining croissant half, cut-side down.
5. Close cover. Cook for 4 ½ to 5 minutes. Rotate cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
5 mins	5 mins	1

ITALIAN BREAKFAST BAGEL



This fresh and tasty bagel takes minutes to prepare and minutes to cook! A delicious breakfast doesn't have to take time, let the Drew&Cole Breakfast Sandwich Maker do the work for you!

INGREDIENTS

- 1 seeded thin bagel, split
- 4-6 baby spinach leaves
- 2 slices mozzarella cheese
- 1 thinly sliced red pepper ring or chargrilled pepper
- 1 large egg, lightly whisked

PREP	COOK	SERVES
2	5	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring, and central cooking plate.
2. Place bottom half of the bagel, split-side up, in bottom ring of Breakfast Sandwich Maker. Top with spinach, mozzarella cheese and red pepper.
3. Lower central cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.
4. If you prefer a harder yolk, don't add the top of your bagel yet. Close the cover and cook for 2-3 minutes, then open it up and top with remaining bagel half, split-side down. Cook for another 1-2 minutes to finish off the egg and toast the top of your bagel.

If you like your yolk a little runnier, top with the remaining bagel half right away, close the cover, and cook for 4-5 minutes.

5. Slide out cooking plate by rotating handle clockwise. Lift cover and cooking rings; carefully remove sandwich with plastic spatula.

BACON, EGG & AVOCADO SMASH PIKELET SANDWICH



Great for a quick Breakfast or speedy Lunch, and perfect for the whole family!

INGREDIENTS

- 2 pikelets
- 2 slices of pre-cooked streaky smoked bacon
- 1 egg
- ½ avocado
- 1 chopped spring onion (optional)
- 1 tbsp sweetcorn (optional)

PREP	COOK	SERVES
5	5	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Mash the avocado in a bowl and add the sweetcorn and chopped spring onion if using.
3. Place one of the pikelets in bottom ring of Breakfast Sandwich Maker, top with the avocado mix and bacon.
4. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.
5. Top with the remaining pikelet.
6. Close cover. Cook 4 to 5 minutes.
7. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove the sandwich with plastic spatula.

CHEESE & CHUTNEY PIKELET TOASTIE



A quick and tasty treat and a step up from the standard Cheese & Pickle sandwich.

INGREDIENTS

- 2 pikelets
- 1 tbsp of your favourite chutney
- 2 tbsp/1 slice of cheese
- Salad to serve

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Spread the chutney on one of the pikelets.
3. Place the pikelet chutney side up on the cooking plate. Add the cheese and top with the other pikelet.
4. Lower cooking plate and top ring.
5. Close cover. Cook 3 to 4 minutes until the cheese is melted.
6. Lift cover and rings; carefully remove the toastie with a plastic spatula.

PREP | COOK | SERVES
2 | **4** | **1**
mins | mins

VEGAN HUMMUS STACK



A delicious lunch-time treat!

INGREDIENTS

- 1 thin bagel, split
- 4-6 baby spinach leaves
- 1-2 tbsp of hummus
- 2 char-grilled peppers or any other char-grilled veg

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Spread the hummus onto the bottom half of the bagel.
3. Place bottom half of bagel split side up in bottom ring of Breakfast Sandwich Maker, top with spinach and char-grilled vegetables.
4. Lower cooking plate and top ring. Top with remaining bagel half, split-side down.
5. Close cover. Cook 3 to 4 minutes until the bagel is toasted.
6. Slide out cooking plate by rotating handle clockwise. Lift cover and rings, and carefully remove the bagel sandwich with plastic spatula.

PREP | COOK | SERVES
5 | **5** | **1**
mins | mins

PEANUT BUTTER AND BANANA EGGY STACK



The perfect sweet breakfast treat!

INGREDIENTS

2 slices of white bread cut into 10cm rounds (or any bread you like)

6-7 slices of banana

1 tbsp peanut butter

1 large egg, lightly whisked

Pinch of cinnamon to serve

Maple syrup to serve

PREP	COOK	SERVES
5 mins	5 mins	1

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Dip one of the bread slices in the egg until it soaks up the eggy mixture, turn and soak up the egg mixture for about a minute. On the other slice of bread, spread the peanut butter.
3. Place the slice of bread, peanut butter side up in bottom ring of Breakfast Sandwich Maker.
4. Lower cooking plate and top ring. Lightly coat with oil and add eggy bread to cooking plate.
5. Close cover. Cook 4 to 5 minutes.
6. Slide out cooking plate by rotating handle clockwise. Lift cover and rings then carefully remove the sandwich with plastic spatula.

STILTON & MUSHROOM CIABATTA MELT



Fancy a veggie sandwich? You can't go wrong with this classic combo.

INGREDIENTS

1 small, round ciabatta, split

2 tbsp mayonnaise

1 onion, sliced and cooked or use leftovers)

1 portobello mushroom sliced and cooked (or use leftovers)

2-3 slices/chunks of your favourite blue cheese, e.g. stilton

PREP	COOK	SERVES
5 mins	5 mins	1

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Spread both sides of the ciabatta with mayonnaise.
3. Place bottom half of ciabatta, mayonnaise side up in bottom ring of Breakfast Sandwich Maker. Top with cheese and the cooked onion.
4. Lower cooking plate and top ring. Add the mushroom slices.
5. Top with other half of ciabatta, split-side down.
6. Close cover. Cook 4 to 5 minutes.
7. Lift cover and rings then carefully remove the sandwich with plastic spatula.

Cooking Tip. Add some spinach leaves or kale if you fancy.

PASTRAMI & CHEESE BAGEL MELT



This New York deli-inspired bagel makes a delicious lunchtime feast.

INGREDIENTS

- 1 thin bagel, split
- 2-3 slices pastrami
- 1 tbsp mayonnaise
- 1 tbsp sweet American mustard
- 5-6 slices of gherkin
- 1 slice of Swiss cheese
- 3-4 slices of red onion (optional)

PREP	COOK	SERVES
5	5	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Mix the mayonnaise and mustard together, spread on both bagels.
3. Place bottom half of bagel, mayonnaise side up in bottom ring of Breakfast Sandwich Maker. Top with cheese, pastrami, gherkins and red onion.
4. Place other bagel half on top.
5. Close cover. Cook 4 to 5 minutes.
6. Lift cover and rings; carefully remove the sandwich with plastic spatula.

ONION BHAJI BRUNCH



Use up those leftovers from the takeaway for a mouthwatering sandwich!

INGREDIENTS

- Naan bread – cut into 2x 10cm circles
- 1 large egg
- 1 large onion bhaji
- 1 tbsp mango chutney
- 5-6 slices of chili (optional)
- 1-2 tbsp yoghurt to serve
- Coriander to serve

PREP	COOK	SERVES
5	5	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Spread the mango chutney on one side of both naans.
3. Place one of the naans, chutney side up in bottom ring of Breakfast Sandwich Maker. Top with the onion bhaji.
4. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate and the chili if using.
5. Top with remaining naan, mango side down.
6. Close cover. Cook for 4 to 5 minutes.
7. Move cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula.
8. Add a dollop of yogurt and coriander.

HAMBURGER



The perfect way to use up leftovers from the barbecue!

INGREDIENTS

- 1 small brioche bun, split
- 1 small, pre-cooked burger
- 1 slice cheese or 1 tbsp grated cheese
- 2-3 gherkins (optional)
- 1-2 slices tomato (optional)
- Ketchup and mustard to serve

PREP	COOK	SERVES
5	5	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Place bottom half of bun split side up in bottom ring of Breakfast Sandwich Maker, top with cheese, pre cooked burger and gherkins and tomatoes if using.
3. Lower cooking plate and top ring & top with remaining bun half, split-side down.
4. Close cover. Cook 4 to 5 minutes.
5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove the sandwich with plastic spatula.
6. Serve with sauce of your choice.

MEXICAN BLACK PUDDING BREAKFAST SANDWICH



A Mexican take on a British classic breakfast ingredient.

INGREDIENTS

- 1 English muffin, split
- 1 large egg
- 55g 1 slice of black pudding (crumbled and pre-cooked)
- ¼ – ½ tsp of Chipotle Paste
- 1 tbsp Mayonnaise
- 1 tbsp chopped coriander

PREP	COOK	SERVES
5	5	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Mix the Chipotle Paste and Mayonnaise (make it as spicy as you like).
3. Spread the chipotle mayo onto the bottom half of the muffin.
4. Place bottom half of English muffin, chipotle mayo side up in bottom ring of Breakfast Sandwich Maker. Top with the crumbled cooked black pudding.
5. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate and top with the coriander.
6. Top with remaining muffin half, split-side down.
7. Close cover. Cook for 4 to 5 minutes. Move cooking plate handle clockwise until it stops. Lift cover and rings and carefully remove sandwich with plastic spatula.

TASTY TACO CUPS



A delicious lunch or dinner whipped up in minutes!

INGREDIENTS

1 (15cm or small) flour tortilla

2 tbsp beef, chicken or vegetable taco filling

1 tbsp grated cheddar cheese

Optional toppings: shredded lettuce, chopped tomatoes, salsa, guacamole, coriander, sour cream etc

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover and slide out central cooking plate so the top and bottom ring are stacked. Note: the central cooking plate will not be used.

2. Lightly coat bottom cooking plate with oil. Place the tortilla into the rings so it forms a bowl shape. Add taco filling and cheddar cheese, close cover.

3. Cook 5 to 6 minutes or until the tortilla is crisp. Lift cover and rings and remove bowl from the sandwich maker with a plastic spatula. Add desired toppings.

PREP	COOK	SERVES
2	5	1
mins	mins	

CLASSIC CHEESE TOASTIE



Our Classic Cheese Toastie is filled with indulgent Cheddar Cheese for a delicious quick bite. For a twist on the classic, why not try mixing it up with some Mozzarella and pesto?

INGREDIENTS

2 slices bread/sourdough, cut in 10cm circles

Butter, softened

2 slices cheddar cheese or any cheese you fancy!

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lightly butter one side of each bread circle. Lift cover, top ring and cooking plate.

2. Place one bread circle, buttered-side down in bottom ring of Breakfast Sandwich Maker. Top with cheese.

3. Lower cooking plate and top ring. Add bread circle, buttered-side up on cooking plate.

4. Close cover. Cook 3 to 4 minutes.

5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
2	4	1
mins	mins	

MINI PIZZAS



Pizza for lunch in a hurry? Look no further!
Top Tip: Switch out toppings for anything you like - Ham and Pineapple anyone?!

INGREDIENTS

- 1 English muffin, split
- 30 g pizza sauce
- 30 g grated mozzarella cheese
- 4 slices pepperoni
- 2 tbsp chopped green pepper
- 2 tbsp chopped onion
- 1 tbsp sliced black olives

PREP	COOK	SERVES
2	5	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Spread sauce on split sides of muffin. Lift cover, top ring and central cooking plate.
2. Place bottom half of muffin, sauce side up in bottom ring of Breakfast Sandwich Maker. Top with cheese, pepperoni, green pepper, onion and black olives – or any toppings you like!
3. Lower central cooking plate and top ring. Place top half of muffin, sauce side up. Top with remaining ingredients.
4. Close cover. Cook 4 to 5 minutes.
5. Carefully lift cover and rings; remove bottom pizza with plastic spatula. Lower cooking plate and top ring down; slide out cooking plate by rotating handle clockwise. Lift rings; carefully remove remaining pizza with plastic spatula.

MINI OMELETTE



Don't forget to try different fillings for your omelette! Why not try Gruyere Cheese, Fresh Chopped Tomatoes, Mushrooms or even some Caramelised Onions?

INGREDIENTS

- 2 large eggs, divided
- 2 tbsp grated cheddar cheese
- 2 slices precooked bacon, cut in half or crumbled
- 1 tbsp chopped green or red bell pepper

PREP	COOK	SERVES
2	4	1
mins	mins	

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and central cooking plate.
2. Lightly scramble one egg and place in bottom ring of Breakfast Sandwich Maker. Top with cheese, pre-cooked bacon and bell pepper – or any filling you like.
3. Lower cooking plate and top ring. Lightly scramble second egg and add to cooking plate.
4. Close cover. Cook 3 to 4 minutes.
5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove omelet with plastic spatula.

MONTE CRISTO SANDWICH



Some say Monte Cristo Sandwich, some say Posh Cheese and Ham toastie, either way it's a delicious treat for any morning!

INGREDIENTS

1 English Muffin, split

1 thin slice Gruyère (or any cheese you like)

1 tbsp Dijon, English or American mustard

2 thin slices of Ham

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Beat egg in medium bowl. Add bottom half of English muffin for 1 minute; turn and soak for an additional 1 minute. Remove muffin and drain. Repeat with remaining muffin half.
3. Spread mustard on bottom half of muffin.
4. Lift cover, top ring and cooking plate. Place bottom half of English muffin, mustard side up in bottom ring of the breakfast sandwich maker. Top with cheese, turkey and ham.
5. Lower cooking plate and top ring. Add remaining muffin to cooking plate.
6. Close cover. Cook 4 to 5 minutes.
7. Slide out cooking plate by rotating handle clockwise. Lift cover and rings, carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
5	4	1
mins	mins	

REUBEN SANDWICH



Our Classic Cheese Toastie is filled with indulgent Cheddar Cheese for a delicious quick bite. For a twist on the classic, why not try mixing it up with some Mozzarella and pesto?

INGREDIENTS

2 slices rye bread or pumpernickel, cut in 10 cm circles

1 tbsp softened butter

2 tbsp thousand island dressing

3 slices corned beef or Pastrami

40 g sauerkraut

1 slice Emmental

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Use a large cookie cutter to cut bread slices into 2 circles. Butter one side of each bread circle. Spread dressing on other side of bread.
3. Lift cover, top ring and central cooking plate. Place one bread circle, butter-side down in bottom ring of the breakfast sandwich maker. Top with cheese and cabbage.
4. Lower central cooking plate and top ring. Add corned beef to cooking plate. Top with remaining bread circle, butter-side up.
5. Close cover. Cook 4 to 5 minutes.
6. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

PREP	COOK	SERVES
2	5	1
mins	mins	

EGGS FLORENTINE



Ready in under 10 mins - treat yourself to a breakfast fit for royalty with none of the effort!

INGREDIENTS

- 1 slice of bread cut to size/half a muffin etc
- 1 large egg
- 2-3 tbsp hollandaise sauce
- 4-6 spinach leaves

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Lift cover, top ring and cooking plate.
2. Place bread or muffin half in bottom ring of Breakfast Sandwich Maker. Top with spinach leaves.
3. Close cover.
4. If you like your yolk very runny, check after 3 mins to see if the white is cooked through. 3 ½ mins – 4 mins for a firmer but still runny yolk. 4-5 mins for a firm yolk.
5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove with plastic spatula, and the hollandaise sauce.

Top Tip: Getting a runnier egg is easier if you don't top it with bread.

PREP	COOK	SERVES
2	4	1
mins	mins	

BOXING DAY BRUNCH SANDWICH



Leftovers from Christmas dinner and don't know how to use them? Look no further! All your favourites sandwiched in between a Brioche Bun, what could be better?

INGREDIENTS

- 1 small brioche bun, split (or any bread you like)
- 2-3 slices of brie
- 1 tbsp left over stuffing
- 2 slices of chicken/turkey
- 1 tbsp cranberry sauce
- 1 large egg

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Spread the cranberry sauce onto the bottom half of the bun.
3. Place bottom half of bun split side up in bottom ring of Breakfast Sandwich Maker, top with brie, stuffing and chicken (it's tempting, but don't over fill).
4. Lower cooking plate and top ring. Lightly coat with oil and add egg to cooking plate.
5. Top with remaining bun half, split-side down.
6. Close cover. Cook 4 to 5 minutes.
7. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove the sandwich with plastic spatula.

PREP	COOK	SERVES
2	5	1
mins	mins	

STUFFED FRENCH TOAST



French Toast stuffed with jam and served with berries and cream, an indulgent treat for any breakfast!

INGREDIENTS

- 1 large egg
- 1 tbsp cream cheese
- 1 tbsp chopped pecans
- 2 slices of bread cut into 10 cm circles
- 1 tbsp strawberry preserve or any jam you like
- Fresh strawberries or berries to serve
- Cream and fresh strawberries to serve

PREP | COOK | SERVES
5 | **4** | **1**
mins | mins

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on.
2. Beat egg in medium bowl; set aside.
3. Mix cream cheese and pecans in small bowl; spread on 1 slice of bread. Spread strawberry preserves on remaining bread slice. Make a sandwich placing filling sides together.
4. Place sandwich in egg mixture for 2 minutes; turn and soak for an additional 2 minutes.
5. Lift cover, top ring and central cooking plate. Lightly coat with oil. Place sandwich in bottom ring of Breakfast Sandwich Maker.
6. Lower top ring and close cover. Cook 4 to 5 minutes or until cooked through.
7. Lift cover and rings; carefully remove sandwich with plastic spatula.
8. Serve with fresh berries and cream.
CAUTION – Please be aware Jam will be very hot!

WARM CHOCOLATE CROISSANT



Is there anything that can beat a Chocolate Croissant as a naughty breakfast treat? Yes! A WARM Chocolate Croissant with even more chocolate! And ready in under 5 minutes for those busy mornings.

INGREDIENTS

- 1 mini croissant, halved
- 2 tbsp chocolate hazelnut spread

PREP | COOK | SERVES
1 | **3** | **1**
mins | mins

METHOD

1. Preheat Breakfast Sandwich Maker until green PREHEAT light comes on. Spread chocolate hazelnut spread over bottom half of croissant. Lift cover, top ring and central cooking plate.
2. Place bottom half of croissant, chocolate-side up in bottom ring of Breakfast Sandwich Maker.
3. Lower central cooking plate and top ring. Place top half of croissant on cooking plate.
4. Close cover. Cook 2 to 3 minutes, just until chocolate and croissant are warm.
5. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.

SAUSAGE PATTIES



Our recipe for tasty sausage patties, perfect for use in the Drew&Cole Breakfast Sandwich Maker!

INGREDIENTS

454 g pack of sausages or sausage meat (1 sausage makes 1 patty)

METHOD

1. Carefully cut the skin and take out the sausage meat from each sausage. If using sausage Meat just transfer the meat to a bowl.
2. Shape each sausage into a ball and then gently press using the palms of your hands. Shape the patties by gently pressing at the centre and working from the centre outwards, turn the patties around in your hand as you shape them until they are uniform. Make them about 10cm in diameter.
3. Heat a non-stick frying pan over medium-high heat, add a little oil and cook the patties for 2-3 minutes on each side or until cooked through.
4. These are now ready to use in our Breakfast Sandwich Maker recipes!

Top Tip: Freeze cooked patties in a single layer on a sheet pan. Transfer frozen patties to a resealable bag. Defrost before using in the Breakfast Sandwich Maker.

PREP	COOK	MAKES
5	6	6
mins	mins	



