

Ingredients

- 2 eggs
- 3 rashers of bacon
- 1 roll of baguette
- 6 brown button mushrooms (washed and cleaned)
- 1 can of Heinz tomato baked beans (any baked beans will work)
- Cow Milk (2%)
- Butter
- Parsley (washed)
- Basil (washed)
- Olive oil
- Salt/Pepper

Materials

- 1 small frying pan
- 2 medium frying pans
- 1 small pot
- 2 plates
- 1 small plate
- 2 squares of paper towel
- 1 bowl
- 1 can opener
- 1 pair of tongs
- 1 cutting board
- 1 spatula
- 1 metal fork
- 1 wooden spoon
- 1 metal spoon

Method

1. Put the small metal pot onto a burner, put it on low heat, Rinse the top of the can of beans, dry it and then open it, and pour the contents into the small, metal pot. Rinse the can and then put the metal spoon into

the can, and put it beside the pot. When it starts to bubble up, stir with the spoon.

2. Turn each mushroom up so the stump is facing up, slice each one moderately thin pile these mushrooms onto a small plate, chop the parsley and basil roughly and pile it next to the mushrooms on the plate.
3. Put the medium frying pan to medium heat. Cut a little piece of butter and put it into the pan, add a little bit of olive oil to the pan, coat the pan and then pour the mushrooms into the pan, sauté for 2 minutes and then pour half of the herbs into the pan, add a pinch of salt and pepper, after two minutes turn the heat down to a simmer.
4. In a bowl add two eggs and a 1/4 cup of 2% milk, add the other half of the herbs to the bowl as well, add a pinch of salt and pepper, mix till incorporated with a fork, and let sit. Put the bread into the toaster oven for 3 minutes.
5. Heat the other medium pan to moderately high heat. Tear three rashers of bacon and place them carefully into the pan. check on them frequently, once the bottom side is golden/red-brown turn it over. Take the bread out of the toaster. Spread it with butter.
6. Heat a small span to moderately high heat. Add a stick of butter and oil, and coat the pan. Pour the egg mixture into the pan and move around with a spatula add another pinch of salt and pepper. When both sides of bacon are golden brown remove from the pan and add to a plate covered with a paper towel.
7. Place bread roll onto plate, place spoonful of beans on top of the bread. Add eggs onto the plate, bacon beside it and mushrooms on the plate.