

John's Egg & Cheese Stuffed Italian Breakfast

Ingredients:

1 large loaf foccacia bread
2 tbsp. extra virgin olive oil, combined
with 1 tsp. lemon juice
3 eggs
¼ cup chopped fresh basil
¼ cup grated parmesan
¼ tsp. salt
½ tsp. freshly ground black pepper
1 cup milk



Directions:

Preheat oven to 350 degrees. Cut the top off and hollow out the bread.
Tear all the bread into 1inch pieces and set aside.

Brush the inside of the foccacia with the lemon/olive oil. Place loaf on a baking sheet and put in the oven to toast for 10 minutes.

In a large bowl, whisk the eggs. Add basil, cheese, salt, pepper and milk. Whisk lightly. Stir in the bread pieces, you should have about 3 ½-4 cups.

Carefully pour the egg mixture into the toasted foccacia bottom. Press down lightly. Return to the oven and bake about 35-40 minutes, or until the eggs have cooked. Cut into 6-8 pieces and serve.