

## Aussie Herb Grill Brunch

*Backhousia myrtifolia* and *Syzygium anisatum* – Aussie herbs.

Cinnamon Myrtle and Aniseed Myrtle

Cut small branches of leaves and hang them in a shaded cool area for about a week to dry. When the herbs are needed grind the dry leaf in a small coffee grinder, and sift through a small tea strainer.

In these recipes use an equal mix of ground Cinnamon Myrtle and Aniseed Myrtle leaf.

### Ingredients

Aussie herbs, ground and sifted  
A loaf of local wood-fired 5 grain sour-dough bread  
Mozzarella cheese  
4 eggs  
100 mL milk  
1 Tbs. butter  
1 Tbs. Macadamia nut oil  
Capers, olives, semidried tomatoes  
Goat cheese fetta  
1 Tbs. dark brown sugar

### Pizza grills flavoured w native herb mix

Butter 2 slices of sour dough bread and sprinkle with ground herbs.

Place olives, capers, tomatoes and goat cheese on top of bread and drizzle on some macadamia nut oil.

Grill pizza to brown and melt cheese and place on plate to serve.

## French toast w Aussie herbs

Whisk 4 large eggs in a basin with 100 mL of milk and add 2 teaspoons of ground sifted herbs.

Place 1 tablespoon butter and 1 tablespoon of macadamia nut oil in frying pan and place on stove to melt the butter. When butter is melted, dip two slices of bread in egg mixture and fry the bread.

When the toast is browned, remove the toast from the pan and place on a plate.

## Scrambled eggs w Aussie herbs

Pour the rest of the egg mixture in the frying pan and stir the mixture to cook and scramble the eggs. When the scrambled eggs are cooked place on the plate with the toast.

## Smoked salmon portion w herbed grilled mozzarella cheese topping

Add a little oil to the frying pan and lightly fry the skin side of the smoked salmon.

Cut a slice of mozzarella cheese and place on top of salmon.

Mix 1 tablespoon of herb mix with 1 tablespoon of dark brown sugar.

Spread sugar and herb mix on top of cheese and salmon. Place under griller and grill to melt cheese and sugar.

Place the remaining brown sugar mix in a small saucepan and add 2 teaspoons of water, warm until the sugar melts and drizzle the syrup over the French toast.

RECIPE by John King

