

# The nation's best egg dish crowned on World Egg Day



Publication: 11 October 2019  
Categories: Media Releases  
Reading time: 3 minutes



Today on World Egg Day, Yum Yum Bakery (Guildford, NSW) has taken out the title of having Australia's Best Egg Dish in the 2019 Eggsellence Awards.

Following a nationwide hunt to uncover the most delicious and diverse egg dishes in Australia, Australian Eggs hosted a 'd-egg-ustation' pop-up on the eve of World Egg Day where the public sampled the top four dishes as handpicked by ambassador and TV personality, Manu Feildel. During five sittings people tasted each of the dishes and voted for their favourite.

The top four dishes featured at the pop-up included:

- Awarma and egg pizza by Yum Yum Bakery, Guildford (NSW) – Confit lamb, topped with a runny sunny-side up egg, baked on a warm flat bread dough with a light sprinkle of zaatar
- Beef carpaccio, fried truffle egg, rocket, pecorino by Grain of the Silos, Launceston (TAS) – Grass fed beef carpaccio, crumbed, fried truffle egg, pecorino, rocket
- Turkish poached eggs by Mount Street Breakfast Bar, West Peth (WA) – Fresh dill and cucumber yogurt with poached eggs, herby chimichurri sauce and nutty spicy Aleppo butter with crispy sourdough bread
- The Bosphorus Benedict by Rustic Pearl, Surry Hills (NSW) – Poached eggs on sourdough with Bay lobster, smashed avocado, house hollandaise, fresh shiso, golden sesame and chilli

Yum Yum Bakery's Najib Haddad, said: "I'm thrilled the Awarma and egg pizza won the 2019 Eggsellence Awards. It's a favourite with our customers so we're proud to share it with the rest of Australia. People often overlook the humble egg but in my dish it's the egg which really elevates the recipe to make it something unexpected and special."

“The inspiration behind the Awarma and egg pizza comes from combining two different cultures, and two different generations. Awarma is something I grew up with, and my dad would tell me that in his home town in Lebanon they needed to preserve the lamb meat to see them through the winter months. On top of the dish, we have added the sunny side up egg, which is very classic Australian and something my daughters ask me to cook them every Saturday morning for breakfast.”

This year in Australia, more than 6.3 billion eggs will be produced and consumed locally – 17.2 million will be consumed each day, including today on World Egg Day.

“Egg consumption has increased by 100 million this year compared to last – an upward trend that we continue to see each year,” said Rowan McMonnies, Managing Director of Australian Eggs.

“Australian eating habits are shifting,” he added. “People are prioritising affordable foods that deliver maximum nutritional benefit, but which are also being produced with sustainability in mind. Eggs tick all of these boxes.

“With the National Heart Foundation recently updating their dietary guidelines to remove any limits around the number of eggs that can be enjoyed as part of a healthy diet, we expect this trend to continue,” he said.

ENDS

For media enquires please contact:

Emilija Landi | [emilija.landi@hausmann.com.au](mailto:emilija.landi@hausmann.com.au) | 0468 877 408

To find out more information about [World Egg Day head over here](#).