

Breakfast Gratin Egg Cups

Prep: 5 min
Cooking: 40 min
Makes: 12



Ingredients

- 12 eggs
- A drizzle of fresh cream
- 1/2 Cup Swiss cheese, grated
- 1/2 Cup parmesan, grated or shaved
- 250 g short cut bacon (of smoked salmon is also nice)
- A little butter or oil for greasing
- Pink Salt Flakes and pepper to taste

Method

1. Preheat oven to 160°C.
2. Lightly grease a 12 cup friand or muffin pan, or individual ramekins.
3. Cut the bacon or salmon with kitchen scissors to fit the bottom of each cup exactly.
4. Sprinkle with the Swiss cheese.
5. Crack a whole egg into each cup and drizzle a little cream over each one. Sprinkle with salt and pepper.
6. Cook in oven on a tray until eggs are set. (approximately 8-10 minutes, don't over do it!)
7. Put parmesan on top and finish under a grill for 5-10 minutes.