

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.