

Baked Eggs in Cream

with heart-shaped toasts

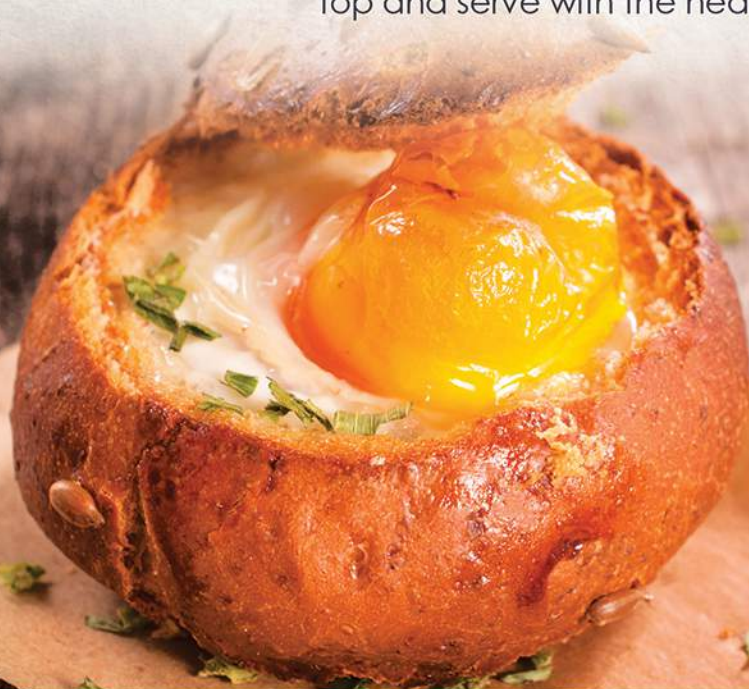


INGREDIENTS

- 2 french bread
- 2 large eggs
- Onion leeks
- Mixed herbs (parsley, basil, tarragon), chopped
- 2 tablespoons butter
- 4 tablespoons cream
- 8 cubes Feta cheese
- 1/2 cup mozzarella
- Double-smoked bacon, cubed

PROCEDURE

1. Mix butter and mixed herbs until blended to produce buttered herb.
2. Preheat oven to 350°F. Fry the bacon and reserve until needed.
3. Hollow bread leaving half an inch on its side and bottom. Rub 1 tbps butter on the inside of the bread. Using a heart-shaped pastry cutter, cut heart shapes out of the bread removed from the French bread and toast them for 2-3 mins or until golden brown.
4. Put a cube or two of feta cheese and bacon inside, and then 1 tsp of cream. Crack the egg inside the bread, season with salt and pepper. Pour 1 tsp cream on top of egg then a cube or two of feta. Sprinkle bacon and mozzarella cheese on top.
5. Bake for 20-25 mins or until bread is toasted and the yolk is still jiggling. Sprinkle chopped onion leeks on top and serve with the heart-shaped toasts!



Easy  Pie!

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