



*makes 4*

*Baked Eggs is your answer to feeding a crowd for breakfast. A little prepping with a wow result. That's my kind of cooking!*

*Baked Eggs with a variety of toppings, crispy toast and a cup of good coffee, that is how simple breakfast can be.*

*The toppings can be anything, I opted for smoked trout and biltong with truffle oil. Absolutely no effort, but it was so delicious. So next time when you need to host a ladies breakfast or the extended family arrive for breakfast, go for Baked Eggs, you will not be sorry!*

### **Ingredients**

4 duck or normal hens eggs

non-stick spray

15 ml butter

salt and pepper

fresh herbs

### **toppings**

**Three Streams Cold Smoked Salmon Ribbons**

*Other suggested toppings/additional toppings;*

fried mushrooms with truffle oil

biltong with truffle oil

bacon and asparagus

tomato salsa and tortilla chips

**Method**

Preheat the oven to 200 C. Spray 4 ramekins of glass jars with non-stick spray. Dot a little butter in each ramekin. Break an egg in each ramekin of glass jar. Bake in the oven for 8 - 10 minutes. The whites must be cooked and the yolk soft and runny. Serve with your favourite toppings.