

Eggs à la Mornay



Serves 4 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

25g unsalted butter

25g flour

400ml milk

50g grated cheese

4 eggs

ground pepper

Parsley to garnish

1. Hard-boil the eggs and slice in half and place in an oven-proof dish.
2. Melt the butter, stir in the flour and cook for 2 -3 mins. Remove from the pan. Remove the pan from the heat and gradually stir in the milk. Bring to the boil and continue to stir until the sauce thickens.
3. Stir in 25g of the cheese. Pour the sauce over the eggs in the oven-proof dish, sprinkle the remaining cheese over the top and brown under a hot grill for a few minutes.
4. Garnish with parsley and serve with asparagus and hot toast.