Eierbollen



Serves 2 **Prep 15 mins** **Cooking 20 mins** **Easy**

Ingredients

4 muffins
4 thin slices of ham
a little butter to spread
4 eggs
12 cherry vine tomatoes
1 tbsp parsley, chopped finely

1. Take the middle out of the centres of the muffins to make them hollow and put melted butter on the outside.
2. Put a slice of ham in each of the hollows
3. Put in a warm oven (150C) until the egg has set (about 20 minutes)
4. At the same time, drizzle 12 cherry vine tomatoes with a little olive oil. Put in the oven at the same time as the muffins.
5. Serve with together with the vine tomatoes and sprinkle with the parsley as a light lunch.