

Oeufs Sur Le Plat



Serves 2

Prep 5 mins

Cooking 10 mins

Easy

Ingredients

2 large free range eggs

1 large tomato or two smaller ones, cored and sliced

salt & pepper

6 tbsp double cream

4 fresh tarragon leaves, sliced

If possible, use special flat dishes with little ears (like photo above)

1. Preheat the oven to 180C/ fan 160C/ Gas4
2. Spread the tomato slices around the base of the dishes. Season them with salt & pepper then break an egg over the top of each. Spoon over the cream and sprinkle over the tarragon. Place in a preheated oven for about 10 mins until the egg has just firmed up, and serve immediately with wholemeal toast soldiers.