

# Soft-boiled Egg, Bacon & Asparagus Soldiers



**Serves 4    Prep 15 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

8 Asparagus, woody ends discarded  
4 long thin slices rustic bread (preferably sourdough)  
8 rashers smoked streaky bacon or pancetta (use unsmoked if you like it less salty)  
4 duck eggs

1. Heat your grill to high. Snap off the woody ends of the asparagus spears and discard. Cut the bread into 12 soldiers, a little shorter than the asparagus.
2. Place a spear onto each soldier and wrap tightly with a rasher of bacon. Place on a baking tray, season and grill for 15 mins or until the bacon is crisp.
3. Bring a pan of salted water to the boil and simmer the duck eggs for about 7 mins, to get a runny yolk and a cooked white. Serve immediately with the warm soldiers for dipping.