

Cloud Eggs with Pancetta Crumbs and Gruyere



Preparation time: 35 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Breakfast Recipes, Lunch Recipes



Ingredients

4 thin slices pancetta
4 eggs
1/2 tsp salt
50g gruyere cheese, finely grated
Chervil sprigs, to serve

Method

1. Preheat oven to 180°C.
2. Line a baking tray with baking paper. Bake pancetta for 10-15 minutes or until golden. Cool on tray. Finely chop pancetta and set aside.
3. Separate eggs and place egg whites into a bowl. Add salt and beat until stiff peaks form.

4. Spoon egg white onto prepared tray forming nest shapes. Form an indentation in the centre. Place egg yolks into centre of nests. Lightly cover nests with baking paper and foil.
5. Bake for 15-20 minutes or until nests are just set. Serve eggs sprinkled with pancetta crumbs, gruyere cheese and chervil sprigs.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
79g	707kj 169kcal	15.8g	11.7g	4.7g	0.3g	0.3g	749mg	0.1g

All nutrition values are per serve.