

# CLOUD EGGS WITH PANCETTA CRUMBS AND GRUYERE

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Categories: Breakfast Recipes, Lunch Recipes

Occasions: Lunch, Breakfast



Preparation: **35** mins

Serves: **4** people

## INGREDIENTS

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

## METHOD

Preheat oven to 180°C. 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.

Separate eggs and place egg whites into a bowl. Add salt and beat until stiff peaks form.

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.

Bake for 15-20 minutes or until nests are just set. Serve eggs sprinkled with pancetta crumbs, gruyere cheese and chervil sprigs.