Breakfast Gratin Egg Cups



These Breakfast Gratin Egg Cups are a simple, tasty breakfast or brunch option made with fresh Pace Farm eggs, creamy Swiss cheese, parmesan, and crispy bacon or smoked salmon. Lightly drizzled with cream and baked to perfection, they’re full of flavour and protein. Perfect for serving in friand tins, ramekins, or muffin pans, these egg cups are easy to prepare, wholesome, and ideal for family mornings or entertaining guests.

Prep:	5 min
Cooking:	40 min
Serves:	6
Makes:	12

Ingredients

- 12 eggs
- A drizzle of fresh cream
- 1/2 Cup Swiss cheese, grated
- 1/2 Cup parmesan, grated or shaved
- 250 g short cut bacon (of smoked salmon is also nice)
- A little butter or oil for greasing
- Pink Salt Flakes and pepper to taste

Method

1. Preheat oven to 160°C.
2. Lightly grease a 12 cup friand or muffin pan, or individual ramekins.
3. Cut the bacon or salmon with kitchen scissors to fit the bottom of each cup exactly.
4. Sprinkle with the Swiss cheese.
5. Crack a whole egg into each cup and drizzle a little cream over each one. Sprinkle with salt and pepper.
6. Cook in oven on a tray until eggs are set. (approximately 8-10 minutes, don’t over do it!)
7. Put parmesan on top and finish under a grill for 5-10 minutes.