



# CROQUE MADAME FLATBREADS

*Nicola Millbank describes this dish as the \*ultimate\* weekend treat, but there's nothing to say it can't be enjoyed all year round.*

Prep time 10 minutes | Cook Time 10 minutes | Serves 1

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2 Clarence Court Burford Brown eggs	1 heaped tsp of wholegrain mustard
1 flatbread or chapati	4 rashers of streaky Pancetta
2 tbsp of crème fraîche	Salt and freshly ground pepper
A handful of grated gruyère cheese with a little extra set aside	

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Preheat the oven to 200c fan and lay the flatbread on a baking tray.

In a small bowl mix the crème fraîche with the gruyère cheese, wholegrain mustard and a pinch of salt. Spread evenly over the flatbreads.

Lay the Pancetta over the flatbread and crack the eggs in and around it. Sprinkle with the extra gruyère, some freshly ground black pepper and transfer to the oven, cooking for 8-10 minutes or until the egg white has set and the yolk is still runny.

Allow to cool for a couple of minutes before serving.



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