



CROQUE MADAME FLATBREADS

Nicola Millbank describes this dish as the ultimate weekend brunch treat, but there's nothing to say it can't be enjoyed every day of the week. Creamy, melted gruyère is a perfectly rich accompaniment to jammy, golden yolks and salty pancetta, in this deliciously savoury recipe.

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

2 Clarence Court Burford Brown eggs
1 flatbread or chapati
2 tablespoons crème fraîche
A handful of grated gruyère cheese, plus extra set aside
1 heaped teaspoon wholegrain mustard
4 rashers of streaky pancetta
Sea salt
Freshly ground pepper

Preheat the oven to 220°C/200°C (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, then spread evenly over the flatbreads.

Lay the pancetta over the flatbread and crack the eggs on top. Sprinkle with the extra gruyère, some freshly ground black pepper and transfer to the oven and cook 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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