Muffin with egg, cheese & cold Turkey charcuterie

10 persons



Ingrediënten

- 100 g Drycured turkey strips
- 75 g Turkey Bacon
- Dash of oil
- 50 g grated cheese
- 2 tomatoes
- A few sprigs of parsley
- 10 cupcake moulds
- 10 eggs
- 5 cl milk
- 1 coffee spoon baking powder
- Pepper and salt

Bereiding

Cut Turkey Bacon into lardons and fry these together with the Drycured turkey strips in a dash of oil.

Place the paper cupcake moulds on a muffin baking tray or bake in heatproof moulds.
Place the fried Turkey lardinettes® and the Turkey Bacon pieces into the moulds.

Sprinkle cheese over the turkey.

Scald and peel the tomatoes, cut them into four and remove the seeds. Cut the tomato flesh into brunoise pieces and place them onto the cheese.

Break the eggs into a bowl, then add milk, baking powder, pepper and a pinch of salt. Beat well and pour this mixture into the moulds. Bake in a preheated oven at 180°C for ± 6 min.

Finish with sprigs of parsley and serve with some toast.

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