

Egg Brick with Petit Brebis d'Argental

Informations

People : 4

Preparation : 15 min.

Cooking time : 6-7 min.



Ingredients

- 2 Petits Brebis d'Argental
- 4 brick pastry sheets
- 4 eggs
- 1 red bell pepper
- 2 cl of olive oil
- A few leaves of arugula
- Fine salt, freshly ground pepper

Preparation steps

1. Preheat the barbecue to 220°.
2. Meanwhile, wash and dice the bell pepper into a regular brunoise.
3. On your work surface, lay out the brick pastry sheets.
4. In the center of each, place a half Petit Brebis d'Argental.



5. Crack an egg on top and sprinkle with some red bell pepper cubes and arugula leaves.
6. Season with fine salt and freshly ground pepper.
7. Fold the brick pastry sheets together so that the egg does not overflow.
8. Lightly oil the barbecue plancha.
9. Place the bricks on it and close the lid.
10. Cook for 6 to 7 minutes.
11. Serve hot, accompanied by seasoned bulgur or an arugula salad.