

Barbecued eggs with melted Morbier AOP Xavier David



Informations

People : 4

Ingredients

- 160 g Morbier AOP Xavier David
- 4 large eggs
- 20 g butter
- Few leaves of flat parsley
- Table salt, pepper

Preparation steps

1. Preheat barbecue to 200°C.
2. Put a knob of butter into four small cast-iron frying pans, break an egg into each and scatter with large cubes of cheese (do not remove rind).



3. Season with salt and pepper.
4. Place pans under barbecue hood and cook for around 6 minutes.
5. Garnish with a few leaves of flat parsley and serve in the hot pan with toast soldiers.

? **Tip:** If you're a true foodie, you could add a few slices of chorizo.