



'EGGY BREAD'

Prep Time: 15 minutes

Serves 2

Ingredients

2 Burford Brown Eggs

2 Thick Slices Hobbs House Bread

1 tsp Cinnamon

1 tsp Cracked Black Pepper

2 tbsp Olive Oil

25g Chopped Parsley

1 tsp Kitchen Garden Tewkesbury Mustard

1 tbsp Maple Syrup or Clear Cotswold Honey

1/2 Chopped Onion

A "knob" of Netherend Farm slightly salted butter

Method

1. Beat the eggs with the cinnamon and spices and place into a shallow dish
2. Heat a small frying pan with olive oil
3. Place your sliced bread into the egg mixture and make sure it is well covered on both sides
4. Remove the bread from the egg mixture and drain off any excess.
5. Place the bread into your hot oil and fry till golden brown on one side and then turn over with a palette knife and repeat on the other side. Make sure the egg is thoroughly cooked ensuring there is no runny mixture.
6. Remove from the heat and cut into triangles and serve
7. Melt the butter in a pan and add the onions. Sauté till golden.
8. Add the mustard and chopped parsley and cook for a further 2 minutes
9. Drizzle with Maple Syrup or local honey when served