

Baked Eggs in Rolls

2 bread rolls
25 g (1 oz) butter
4 eggs
Salt and freshly ground black pepper
4 tbsp chopped parsley or chives
Butter for Remoska

Cut rolls in half, carefully scoop out insides, spread lightly with butter. Place in the buttered Remoska, break an egg into each, season and cover with lid. Bake until egg sets, approx five–seven minutes. Sprinkle rolls with chopped parsley or chives.

Variation – You may also top the set eggs with finely chopped ham or ham salami and grated cheese, replace the warm lid of the Remoska and leave for a few minutes for the cheese to melt.