

# Egg Bruschetta



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| Preparation time: | 15 mins  |
| Serves:           | 4 people |
| User Rating:      | ★★★★☆    |

Publication: 22 November 2022  
Categories: Quick & Easy, Lunch Recipes

This Egg Bruschetta is a breath of fresh air for your palate.

Juicy tomatoes, eggs, and basil all come together in mouthwatering unison. And the best part of it all? It only takes 15 minutes to make.

See the full recipe below.



## Ingredients

### Tomato and Basil Salad

- 200g mixed cherry tomatoes, halved
- 1 tablespoon extra virgin olive oil
- 2 tablespoons basil leaves, torn

- ½ teaspoon chilli flakes, plus extra for garnish

### **Scrambled Eggs**

- 5 eggs
- 2 tablespoons milk (or cream)
- 2 tablespoons grated parmesan
- Salt and pepper
- 2 tablespoons olive oil
- 30g butter
- 4 thick slices sourdough, toasted
- Shaved parmesan to serve (optional)

## **Method**

### **Tomato and Basil Salad**

1. Combine tomatoes, oil, basil and chilli flakes. Season with salt and pepper. Set aside.

### **Scrambled Eggs**

1. Whisk eggs, milk and parmesan together and season with salt and pepper.
2. Heat oil and butter in a non-stick pan over medium-low heat.
3. Add eggs. Using a silicone spatula or wooden spoon, gently push the set eggs from the edges of the pan to the centre to create a large silky curd.
4. Continue for 1-2 minutes or until three-quarters of the mixture is set. Remove from heat to allow the residual heat to finish the cooking.
5. Spoon eggs onto sourdough and top with tomato salad. Garnish with extra basil, chilli flakes and shaved parmesan.