

**Miele**

# Breakfast egg pots

By Miele

**15 minutes**

Preparation Time

**25-33 minutes**

Cooking Time

**8 serves**

Serves



## INGREDIENTS

### Base

10 eggs, whites only  
150 ml cream  
150 g light cottage cheese  
½ tsp fine sea salt

### Cherry tomato, basil and pine nuts

250 g multi coloured cherry tomatoes, roughly chopped  
50 g (? cup) pine nuts, toasted  
¼ cup lightly packed basil leaves, torn  
2 tsp balsamic vinegar  
1 tbsp (20 ml) olive oil  
Salt and pepper, to taste

### Broad beans, peas and mint

1 cup (150 g) fresh or frozen broad beans, peeled  
½ cup (75 g) fresh or frozen peas  
1 tsp lemon juice  
1 eschalot, finely chopped  
2 tbsp mint leaves  
Salt and pepper, to taste

### Leek, tarragon and bacon

1 tbsp (20 ml) olive oil  
150 g bacon, finely chopped  
1 leek, white part only, thinly sliced  
2 tsp tarragon leaves, roughly chopped  
Salt and pepper, to taste

### Miele accessories

Perforated steam container

## **METHOD**

### **Egg base**

1. Place egg whites, cream, cottage cheese and salt into a jug. Blend with a hand blender until all ingredients are well combined and mixture is light and fluffy.
2. Divide egg mixture into the bases of eight 1 cup (250 ml) jars with fitted lids.
3. Screw lids back onto the jars and place into a perforated steam container. Place jars into the steam oven and Steam at 85°C for 25 minutes.

### **Cherry tomato, basil and pine nuts**

1. Combine all of the ingredients. Season to taste.

### **Broad beans, peas and mint**

1. Place the broad beans and peas in a perforated steam container. Place into the steam oven and Steam at 100°C for 3 minutes, or until tender.
2. Place into a bowl and combine with the lemon juice, eschalot and mint. Season to taste.

### **Leek, tarragon and bacon**

1. Heat olive oil in a large frypan on medium heat, induction setting 6. Add bacon and cook for 5 minutes or until bacon starts to crisp.
2. Add the leek, reduce heat to medium-low, induction setting 4. Cook, covered, for 3 minutes or until the leek is tender. Stir through the tarragon. Season to taste.

### **To serve**

1. Serve egg pots warm or cold with your favourite topping and toast, if desired.

### **Hints and tips**

- The steamed egg bases can be kept in the fridge for up to 1 week.
- These egg pots are great for picnics, or breakfast on the go.
- Leftover egg yolks can be used to make crème brûlée or custards.