



BRUNCH EGGS

10 min 45 min easy 6 servings

INGREDIENTS

Filling

100 g onions, cut in quarters (optional)
60 g olive oil
200 g spinach leaves, cut in pieces
120 g mushrooms, cut into thin slices
150 g bacon, cut into cubes
2 tsp salt
2 tsp pepper

Eggs

butter for greasing
6 eggs
2 tsp salt
2 tsp pepper
50 g pine nuts (optional) for greasing
500 g water

PREPARATION

Filling

1. Place onions, oil into mixing bowl, chop **5 sec/speed 5** and sauté **5 min/120°C/speed 1**.
2. Add spinach, mushrooms, bacon, salt, pepper and sauté **5 min/120°C/speed 1**. Transfer into a strainer and set aside.

Eggs

3. Grease ramekins with butter and fill with filling (up to half). Crack an egg on top of spinach filling in each ramekin. Season with salt and pepper, garnish with pine nuts, place ramekins in Varoma dish and steam **15 min/Varoma/speed 1**. Serve immediately.

USEFUL ITEMS

baking paper
6 ramekins (Ø 9 cm., height 5 cm)