



# Gruyère custards with caramelised tomatoes

By Miele

**5 minutes**

Preparation time

**35 minutes**

Cooking time

**8-10 servings**

Serves

## INGREDIENTS

4 eggs  
750ml chicken stock  
150g grated Gruyère  
2 teaspoons thyme, finely chopped  
2 teaspoons chives, finely chopped  
Extra thyme and chives to serve

### Caramelised tomatoes

250g cherry tomatoes  
1 tablespoon extra virgin olive oil  
1 teaspoon raw sugar  
Murray River Sea Salt to taste

## METHOD

1. Pre-heat oven on Fan Plus at 230°C.
2. Whisk eggs in a bowl, stir in stock, Gruyère, herbs and salt.
3. Ladle mixture among 8-10, 150ml ovenproof ramekins set in a perforated steam tray. Cover ramekins with baking paper and foil, tucking in the edges. Steam at 85°C for 35 minutes.

### Caramelised tomatoes

1. Combine tomatoes, oil and sugar in a roasting tray and season to taste.
2. Place in the oven on shelf position 3 and roast for 7-10 minutes until caramelised.

### To serve

1. Arrange the tomatoes on top of the warm custards and serve scattered with extra herbs.