



**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

## 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.