



BACON AND EGG BREAKFAST MUFFINS

Prep + cook time: 15min Baking time: 25min Serves: 6

Ingredients

1 tbsp butter

4 closed cap mushrooms, diced

½ tbsp fresh thyme, leaves only, plus a few sprigs to garnish

1 tbsp fresh chives, chopped; plus a few short lengths to garnish

5 large eggs, beaten

100 g | 1 cup mild Cheddar cheese, grated

6 rashers streaky bacon

6 quail's eggs

1. Preheat the oven to 180°C (160 fan) | 350°F | gas 4 and line a 6-hole muffin tin with paper cases.
2. Heat the butter in a frying pan and fry the mushrooms for 8 minutes or until golden brown.
3. Tip the mushrooms into a mixing bowl and add the herbs, beaten eggs and grated Cheddar. Beat gently to combine.
4. Line each paper muffin case with a rasher of bacon, then divide the muffin mixture between the cases. Carefully break a quail's egg on top of each one.
5. Bake the muffins for 20 minutes, then turn off the oven and leave the muffins for another 5 minutes before removing.
6. Serve warm or at room temperature. Store any leftover muffins in the fridge.