

~ SOFT BOILED EGG + BÂTONS ~

* * Brûlée Brunch

ingredients:

- 1/2 rustic loaf of bread (boule)
- 2 TBS olive oil
- handful of grated parm
- 1-2 tsp fresh (or dried) thyme
 - * if using dried, use closer to 1 tsp
- 8 slices prosciutto, cut in half lengthwise
- as many eggs as you like!!
(serves about 4, so can make up to 8 soft boiled eggs)
- salt & pepper

directions:

1. making the bâtons: Cut the boule into 4 slices, cutting from the middle of the ~~bread~~ bread to have evenly sized slices. Cut each slice into 4 long bâtons, aim for middle finger size. Place bâtons on a baking sheet in one layer and bake in oven 5-10 minutes, turning once or twice to ensure all sides are golden brown.

Preheat
oven to
400°F

2. add prosciutto: ~~Remove~~ Remove baking sheet from the oven, drizzle
parm & thyme

olive oil evenly over batons, scatter over the grated parmesan and thyme. Wrap each toast with a strip of prosciutto and then place toasts back on the baking sheet. Bake for another 5 - 10 minutes.

3. Soft boil the eggs: Meanwhile, boil ~~in~~ a pot of water. Once boiling, add the eggs gently and cook for $3\frac{1}{2}$ minutes. Remove (gently) and run over with cold water.

4. Get your egg set up in its stand, crack, peel of egg shell and pierce. Use your batons to soak up all that yolk - y goodness! This is also tasty with a greens side salad.