

# Extra special egg bruschetta.

Serves: 2

Cooking time: 10 minutes

## Ingredients

4 Church & Manor duck eggs  
8 thick slices of ciabatta bread  
20ml/4tsp of olive oil  
4 tomatoes, seeded and diced  
45ml/3tbsp of snipped fresh basil  
Salt and freshly ground black pepper  
4 slices of Parma ham, halved  
Handful of fresh rocket leaves  
60ml/4 tbsp of vinaigrette dressing

## Method

1. Place the duck eggs in a small pan of cold water. Slowly bring to the boil for 6 mins. Drain, rinse in cold water, tap the shell all over and remove. Slice the eggs.
2. Brush both sides of the bread with the olive oil and grill until golden and crisp on both sides. Mix the tomato and basil with plenty of seasoning.
3. Divide the tomato mix onto the bread slices, top each with the Parma ham, eggs and a handful of fresh rocket. Finally drizzle a little dressing over each. Serve immediately.

