

# Tomato-baked eggs with melted Vacherousse d'Argental

## Informations

People : 4



## Ingredients

- 120 g Vacherousse d'Argental
- 4 large tomatoes
- 4 large organic eggs
- 4 thin slices smoked bacon
- Table salt, pepper

## Preparation steps

1. Preheat barbecue to 200°C.
2. Cut a slice off top of tomatoes.
3. Scoop out the flesh with a spoon and set aside for future use (e.g. to make a tomato sauce).



4. Cook bacon slices on plancha.
5. Meanwhile, season inside of tomatoes with salt and pepper. Put tomatoes in a gratin dish and place some big cubes of cheese inside. Break an egg into each tomato. Put tops back on.
6. Put dish under barbecue hood and cook for 8 – 9 minutes.
7. Serve nice and hot with toasted crusty farmhouse bread.

? **Tip:** You could use the same idea to make some great little summer appetisers to go with pre-dinner drinks, using smaller tomatoes and quails' eggs.