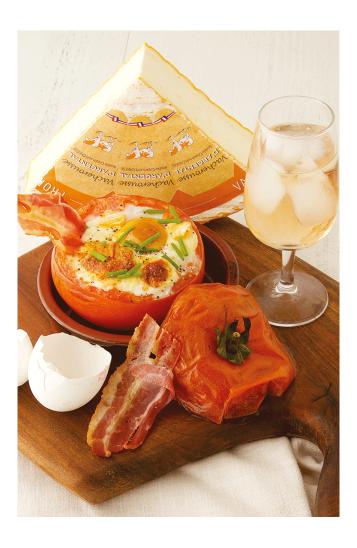


Tomato-baked eggs with melted Vacherousse d'Argental



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.