

## Fried egg with truffle and crispy bacon

Preparation time



15 minutes

Cooking time



20 minutes

Servings



4

Difficulty



Cost



### Ingredients

800 g Honza "Sauteed Truffle"

8 eggs

20 g butter with salt

4 tablespoons of thick cream

8 slices of bacon

A few sprigs of chives

### Preparation

- 1 Place the slices of bacon on a baking tray covered with baking paper and cook for 5 minutes under the grill. Set aside and preheat the oven to 200°C.
- 2 Butter 4 bowls. In a frying pan, sauté 15 minutes stirring, when it is golden brown, keep warm over low heat.
- 3 Carefully break 2 eggs in each bowl. Add cream and pepper.
- 4 Bake for 10 minutes, until thick cream has consistency.
- 5 Remove the bowls from the oven and serve with truffle. Sprinkle with chopped chives and serve with slices of bacon.