

Breakfast Tower

Ingredients:

- 200g fresh tomatoes – chopped
- 8 slices of smoked ham
- 200g chopped mushrooms
- 4 slices of fried bread
- 200g scrambled egg
- 4 slices of Herb and Garlic Whirl Cheese

Oven Temp: 200°C/Gas Mark 6



Method

- 1) Divide the chopped tomato between the 4 ramekins, ensuring that the bottom of the ramekin pot is totally covered with tomato.
- 2) Ruffle 2 pieces of smoked ham on top of the tomatoes ensuring that the ham reaches the sides of the ramekins.
- 3) Lightly fry the mushrooms, drain and divide equally between the dishes.
- 4) Prepare some slices of fried bread and cut out to the shape of the ramekin dishes.
- 5) Place the circular discs of fried bread on top of the mushrooms.
- 6) Prepare the scrambled egg and divide equally between the four ramekins.
- 7) Top the breakfast pots with a slice of Herb and Garlic Whirl.
- 8) Place the ramekins on a baking tray and place in the oven for 10-15mins to allow the product to warm through and the cheese to melt on top of the tower.