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Recipe Collection
by Brian McDermott



**Mushroom, Tomato, Basil,
Poached Egg & Goats Cheese
Muffin**

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Serves 4

Ingredients:

4 Ormo Muffins, 4 Eggs, 4 Chestnut Mushrooms, 1 Tomato,
Fresh Basil Leaves, Goats Cheese, Black Pepper,
1 Tablespoon Rapeseed Oil, Handful Rocket Lettuce

Method:

To poach eggs – bring water to the boil, add a drop of vinegar, then reduce water to simmer. Crack the egg into a cup and drop into water gently. Poach for 2-3 minutes.

Slice the tomato into 4 slices.

Slice the mushrooms

Heat a frying pan, add a drizzle of oil and fry mushrooms with a twist of black pepper.

Slice muffins in half and toast.

Place a slice of tomato directly onto toasted muffin. Rip a leaf of basil and place on top of tomato. Add a few slices of cooked mushroom and a few broken pieces of goat's cheese.

Place poached egg on top.

Add a drizzle of rapeseed oil and a few leaves of basil and a twist of fresh ground black pepper.

Serve other toasted half of muffin.

To the side have fingers of dipping soldiers.

Brian's Tip:

Add some bacon, chicken or ham