

# Egg Fondue







*Sweetiz*







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Fondue: originates from Switzerland,  
now an international favourite.

4 servings

5 minutes to prepare

15-20 minutes to cook

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Sweetiz tomatoes · 400g

Eggs · 4

Bread · 4 slices

Parmesan cheese · 100g

Cooking cream · 200g

Butter · 20g

Fresh thyme · To taste

Extra virgin olive oil · To taste

Fine salt · To taste

Wash the Sweetiz tomatoes and cut them vertically into wedges. Place on a plate adding just a drizzle of extra virgin olive oil and a pinch of salt.

Melt the butter in a non-stick pan until it becomes foamy. Crack in the eggs and let the whites set over a low heat. Place close to tomatoes and add fresh sliced bread.

Season with fresh thyme and a pinch of salt.

Fondue preparation:

Pour the cooking cream into a saucepan and bring to 85°C over a low heat. Turn off and stir in the grated parmesan cheese. Stir for a few minutes until smooth and creamy.

Serve hot, drizzled over Sweetiz tomatoes.