

INGREDIENTS

- 100g wilted spinach
- 1 x cherry tomato or sundried tomatoes
- 35g of strong soft cheese (such as Tunworth, Golden Cenarth, or other strong soft cheese)
- 1 x egg
- 80ml double cream
- 15g grated hard cheese (such as Old Winchester)
- Fresh basil leaves - torn
- Charcuterie (optional)

INSTRUCTIONS

1. Butter a small butter proof dish, line with wilted spinach and make a well in the bottom.
2. Next, place your quartered cherry tomato or chopped sun dried tomatoes on top of the spinach.
3. Dot the soft cheese around the dish amongst the tomatoes and then add your torn basil leaves. If you have opted to include charcuterie, then add this too. Season with salt and pepper.
4. Crack your egg into the centre of the spinach, then pour your double cream over the egg (try not to break the yolk).
5. Sprinkle on your grated hard cheese then place in the oven (180°C) for 8-10 minutes.
6. Once taken out of the oven, let it stand of a few minutes, then enjoy!



King Charles' Cheesy

Baked Eggs



1 serving



15 minutes

In May 2020 at the height of the pandemic, King Charles III (then Prince Charles) shared one of his favourite brunch recipes, for us to have a go at whipping up during lockdown: cheesy baked eggs. The Prince of Wales, as he was then, kindly shared his recipe via his official Clarence House Instagram account alongside a message, encouraging his followers to support British cheesemakers during the coronavirus pandemic. On the final day of the British Cheese Weekender, His Royal Highness said: “British cheesemakers need our support during this time of great uncertainty, and we can all help in the simplest way. By sourcing British cheese from local shops and cheesemongers, and directly from producers online, you can make a vital contribution to keeping these small businesses afloat during the prevailing crisis.”