

EGG AND TUNA BAKE



Preparation : 10 min - **Resting :** - - **Cooking :** 40 min - **Equipment :** -

Ingredients : 6

- 250 g tuna in brine - 80 g grated Gruyère cheese - 1 spring onion - salt & pepper - 4 eggs - 120 ml single cream - chives

1. Preheat your oven to 210 °C (gas mark 6).
2. Peel and quarter the onion and snip the chives. Using a fork break up the tuna.
3. Break the eggs into the blender jug, add the cream followed by all the other ingredients.
4. Turn the selector to 2 and blend for 30 seconds. Use the spatula to push the mixture down if necessary.
5. Pour the mixture into a buttered cake tin (or silicon mould) and bake for 30-40 minutes.

Chef's tip :

Serve hot, either as a main dish with vegetables and a tomato coulis or as a starter with a green salad.

