

# Hell's Eggs

Serves 2

## INGREDIENTS

- 4 eggs
- 150g mushrooms, chopped finely
- ½ red capsicum, chopped finely
- ½ cup chorizo, chopped roughly
- 2 hot chillies, sliced finely
- 2 cups strongly flavoured cheese
- 1 jar passata
- Butter
- 2 tablespoons of dukkah

## Recommended Wine Pairing:

Rosé



## METHOD

Preheat oven to 180°C.

In 4 ramekins, place a dollop of butter in the bottom of each and add mushrooms.

Layer with passata, then add chorizo, capsicum, some cheese then chilli.

Add more passata then break the eggs into the ramekin, taking care not to break the yolk.

Add the final layer of passata and sprinkle with cheese and dukkah.

Cover each ramekin with foil and place in a roasting pan. Fill pan with water until it comes half way up each ramekin.

Place in oven and cook for 20 minutes, or until the egg whites are cooked through.

Serve immediately with crusty bread drizzled with olive oil.