

Egg Cobbler

Ingredients

4 hard-boiled organic eggs, chopped
4 oz (100 g) cooked bacon or ham, chopped
1 1/4 cup (300 ml) 1/2 pint coating cheese sauce (made with mature Cheddar)
1 stick (8 Tbsp) 4 oz (100 g) butter, melted
50 to 75 g (2 to 3 oz) fresh breadcrumbs
1 tomato, sliced
salt & pepper



Method

Mix together the eggs, bacon or ham and sauce. Combine the butter and breadcrumbs.
Make alternate layers of the two mixtures in a buttered baking dish, ending with breadcrumbs.
Arrange the tomato slices on top and sprinkle with salt and pepper.
Bake in a preheated moderately hot oven 190°C (375°F) Gas Mark 5 for 15 minutes. Serve hot.