

Breakfast Bruschetta

1 Loaf	Unsalted Butter Chiabatta Peeled Garlic Clove Kosher Salt Fresh Ground Pepper
16 8 Slices	Fresh Large Eggs Prosciutto Sliced Thin. Cut in half width wise Italian Parsley Leaves Shaved Parmigiano-Reggiano Olive Oil
	Water Kettle with boiling water

Preheat the oven to 400 degrees F.

Trace the bottoms of the Ramekins being used onto parchment paper. Cut inside the lines and you will have the perfect sized circle to line the bottom of the ramekin. This will insure the egg will come out.

Butter well 8 / 6-ounce ramekins and add the parchment round to the bottom, butter again and place in a baking pan. Crack 2 eggs into 2 separate small cups and pour simultaneously into 1 of the ramekins so that the eggs sit side by side.

Season lightly with salt and pepper. Repeat with remaining eggs. Return the 8 filled ramekins to baking pan and transfer to the oven. Add the boiling water from the kettle to the pan and carefully move into the oven. Bake until eggs are just set up but yolks are still runny, 15 to 20 minutes, or to desired degree of doneness.

While eggs are baking, slice the Chiabatta, and toast the slices. Rub the toasted slices lightly with a peeled clove of garlic

Remove eggs from the oven. Drizzle the Bruschetta with olive oil , drape a slice of prosciutto and top with the baked egg, drizzle with a bit more olive oil, sprinkle with parsley, shaved Parmigiano-Reggiano and serve immediately.