Ingredients:

- one bun

- 3 table spoons of bechamel sauce

- 1 slice of ham

- 2 slices of cheese

- 2 table spoons of clarified butter for frying

- one poached egg

- some chives for decoration

Preparation:

1. Cut the bun in half and brush with béchamel sauce the inner sides.
2. Put the slices in order cheese, ham, cheese on the bun and fold it.
3. It takes about 4 to 5 minutes to boil poached egg. You put poached egg on fried bun for the grand finale.
4. Melt butter on frying pan and fry the bun for about 3 minutes on each side on medium heat. try to press down the bun with something heavy while frying – i.e. pot on the plate.
5. Put the poached egg on the fried bun and sprinkle with some chopped chives.