**Breakfast Tart**

1 sheet puff pastry dough

1 egg, lightly beaten with 1 tsp water

3 oz crème fraiche

2 oz gruyere cheese, shredded

Salt and pepper to taste

8 bacon slices, cooked until crisp

4 eggs

Fresh chives

Thaw puff pastry.

Preheat oven to 425. Lightly grease baking sheet.

On lightly floured surface, roll out pastry to ½” thickness and place on baking sheet. Using paring knife, score border 1/2” from edge of pastry. Using fork prick bottom ofpastry. Brush border with egg wash, refrigerate 15 min.

In a small bowl, combine crème fraiche and cheese. Season with salt and pepper.

Spread crème fraiche mixture on pastry, keeping border clean. Lay bacon on top, slightly overlapping slices. Bake tart 14 min, rotating baking sheet halfway through baking. Remove baking sheet from oven; place on level heatproof surface. Using fork prick any large air pockets in pastry. Crack eggs on to tart, spacing them 2” apart. Bake until egg whites are set, 7-10 min. Garnish with chives.

Serves 4.