

PAUL

DELIVERS TO YOU

FRENCH FAMILY BAKERY AND
PATISSERIE SINCE 1889

OEUF “COQUE” ET MOUILLETES PROVENCALES Soft Boiled Egg with Provencale Bread Fingers

PREPARATION TIME: 10 minutes

FOR 1 SERVING

1 egg
1 teaspoon of provençal anchovy paste
A couple of basil leaves, shredded
2 slices of PAUL Two Olive Bread
3 dessertspoons of olive oil
1 clove of garlic, skin removed and cut in half
A pinch of salt
Freshly ground black pepper



Pre-heat the oven to 240° C/475° F/Gas Mark 9
Bring a small saucepan of water to the boil

To prepare the bread fingers

Cut the slices of bread into 1 cm fingers and place on a baking tray lined with baking paper. Sprinkle both sides with the olive oil.

Place in the pre-heated oven for 3 minutes. Alternatively place under a pre-heated grill until the fingers are a light golden brown. Cooking the fingers quickly at a high temperature ensures that they remain crisp on the outside and soft in the middle.

Remove the fingers from the oven or grill and rub each finger with the garlic.

To cook and prepare the egg

Whilst the fingers are baking, lower the egg into the saucepan of boiling water and boil for 3 minutes. Remove the egg, slice off the top and season with salt and pepper.

Garnish the top of the egg with the anchovy paste and shredded basil leaves, and serve immediately with the hot provençale fingers.