

Glynn House Inn
"New Hampshire's Finest Small Inn"

59 Highland Street ~ P.O. Box 719 ~ Ashland, New Hampshire (NH) 03217
Toll Free: (866) 686-4362 ~ Telephone: (603) 968-3775
Email: innkeeper@glynnhouse.com ~ Website: www.glynnhouse.com

Scrambled Bake

Ingredients

Eggs

16 eggs
2 cups half and half
Shredded cheddar cheese
Fresh herbs
Salt and pepper to taste

Pastry

Puff pastry
Parmesan cheese
1 egg

Preparation

Eggs

Crack the 16 eggs in a bowl and whisk together with the half and half until all combined. Add the herbs and whisk again.

Pastry

Roll the pastry out and cut 16 circles (about the size of ramekins). Put the circles on a pre-greased baking sheet. With one egg, whisk it in a small bowl and then brush it over the top of the circles, then sprinkle with parmesan cheese.

Cooking

Bake pastry in a pre-heated 375-degree oven for 20 minutes.

Cook eggs in a nice hot pan until cooked to your preference.

Place eight ramekins on another baking sheet and spoon in the eggs. Sprinkle the cheddar cheese on top and grill under the broiler until bubbling.

Serve on a plate with the puff circle on top with your favorite meat.

Serves – 8

Variations on this include adding the meat to the egg mixture, or some home fries.