

**COOKING
SKILLS
ACADEMY****INGREDIENTS:**

- *Italian Baguette 1/2 Baguette*
- *Garlic 2 Cloves*
- *Eggs 4*
- *Heavy Cream 1/4 Cup*
- *Prosciutto 2 Slices*
- *Grape Tomatoes 6*
- *Rosemary 1/4 Teaspoon*
- *Thyme 1/4 Teaspoon*
- *Fresh Oregano 1/4 Teaspoon*
- *Parmesan Cheese 1/4 Cup*

GARNISH:

- *Green Onions 1*

Egg & Prosciutto Crostini

DIRECTIONS:

1. Start off by toasting bread on burner. When bread is toasted rub garlic clove on warm bread. Then cut tomatoes in half and add to bowl along with rosemary, thyme, fresh oregano and garlic. Cover with oil and let marinate.
2. Next add eggs and heavy cream into bowl and whisk together and season with salt and pepper. Place the bowl over the pot of water and WHISK, WHISK, WHISK. You're going to whisk until the eggs start to coagulate about 5-7 mins.
3. When the eggs are finished it is time to assemble the crostini. We are going to start by layering 1/2 of the slice of prosciutto on the bread followed by the eggs, a few pieces of shaved Parmesan cheese, top with the marinated tomatoes and garnish with sliced green onions