**EGGS KEJRIWAL**

I thought I must put this recipe in even though mine will vary, as do several others from what perhaps was the original. It was created by a chef called Kejriwal and, has no relevance to the minister named Kejriwal. But that is the general opinion. It more or less is a variation of Bombay’s famous Chilli Cheese Toast and sold in more places now than the creator ever envisaged. You will notice that it is served, with Ketchup as 99% of Indians would love to be served Ketchup with omelettes and certain kinds of egg preparations including fried eggs for many. Don't ask me where that love for it came from, but it is there.

**INGREDIENTS**

1 heaped tbsp and 1 tsp of salted, softened butter. The heaped tbsp is for spreading on the bread and the tsp for sautéing the onion below

1 small onion, finely chopped and sautéed in one teaspoon of the butter until soft, then cooled

2 Slices of thick sliced bread – white is best

2 tsp of hot English mustard – or others such as Dijon or grain if this is not available.

150g (6ozs) of grated mature Cheddar or another hard cheese

1-2 finely chopped green chilli

1-2 tbsp of chopped fresh coriander

3 eggs

1 tbsp oil

Salt and pepper to season on top as needed.

Tomato Ketchup - as much as you think you will need, but not necessary,…….tastes better though

**EQUIPMENT NEEDED**

Toaster to toast the bread

Small baking tray or casserole dish

Bowl

Grill

Non stick pan

**Cyrus will demonstrate the dish. You will save time if you have sautéed the onion in advance and allowed it to cool.**

**METHOD**

1. Toast the slices of bread lightly in your toaster and apply the butter and place on a small baking tray or casserole dish.
2. Blend in a bowl the cooled sautéed onion, the cheese, mustard paste, the chopped coriander, the green chilli and one egg. Mix well to make it spreadable.
3. Heat the grill in your oven on full.
4. Apply the cheese mixture well on each slice of toast and place under the grill, until nicely baked and bubbling
5. Meanwhile heat a non-stick pan and adding the oil, heat it until nearly smoking. Fry one egg at a time so as to get a crisp nicely browned white and a soft yolk
6. As soon as the toasts come out of the oven put each in two plates and top with the egg, season and serve.
7. Serve if required with Ketchup… Enjoy