

## SOURDOUGH WITH CREAMED LEEKS & POACHED EGGS

**Prep: 5 minutes**

**Cook: 5 minutes**

**Serves 2**

1 tbsp olive oil  
2 Leeks, trimmed, washed and sliced (350g)  
100g half fat crème fraiche  
Pinch ground nutmeg  
100g Spinach  
2 medium eggs  
2 slices sourdough bread, toasted

Heat the oil in a frying pan and fry the leeks for 5 minutes, stir in the crème fraiche, a pinch of nutmeg and seasoning.

Place the spinach in a bowl, cover with clingfilm and microwave on high for 1-2 minutes until just wilted.

Poach the eggs in boiling water for 2-3 minutes according to taste.

Place the spinach on the toast, spoon over the creamed leeks and top with the poached eggs. Season with black pepper and serve.

**Cooks tip**

Try using wholemeal toast instead of sourdough. For an extra treat, top the toast with some smoked salmon before adding the leeks.

