

Ham, Cheese and Egg Tart
Adapted from [Bacon-and-Egg Tarts with Goat Cheese](#)
From *Southern Living Magazine*, May 2022
and
[Ham, Egg and Cheese Galettes with Butter Lettuce Salad](#)
From Sara's Weeknight Meals, host Sara Moulton
Episode 904, Season 9, September 25, 2019

Servings 2

1 sleeve of frozen puff pastry (Pepperidge Farms contains 2 packages) thaw
All-purpose flour for dusting

Preheat oven to 400°. Line baking sheet with parchment paper or silicone mat;
set aside.

¼ pound of thinly sliced ham, cut into julienne strips
6 thin slices of Emmenthaler, cut into julienne strips (if you cannot locate this type
of cheese in the deli department, check the cheese department for a small
chunk.)

Remove one package of puff pastry from package and place on a lightly
floured surface. Cut each sheet in half. Flour your fingertips and fold
approximately ½-inch of each edge toward center of pastry, pinch corners to
hold to form border. Place on baking sheet and prick the bottom and sides.
Bake in preheated oven until puffed and golden, approximately 14 minutes.

While pastry is baking, coat bottom of non-stick pan with some butter. Crack 2
eggs and fry until white is barely set. Turn off heat.

When pastry is done, remove from oven. Using a clean kitchen towel, gently
deflate center to form area for eggs. Spread julienne ham on bottom and top
with julienne cheese. Gently transfer eggs to pastry. Place back in oven for
approximately 2 minutes. Remove and place on plates to serve.