

CASSEROLES

PUFFED PASTRY WITH SCRAMBLED EGGS & YOGURT†

(BLÄTTERTEIG MIT RÜHREI UND JOGURT)

- 1 packet puff pastry shells (6 shells)
- 3 eggs
- 2 tablespoons whipping cream
- 1 tablespoon butter or margarine
- 4 oz. ham (diced)
- 1 avocado
- 1/2 lemon
- 2 apricots or fruit to your taste (finely diced)
- 2 6 oz. containers yogurt with fruit

Bake shells according to the basic instructions on the package. Place eggs and whipping cream in a small bowl and beat with a fork until well mixed. Heat butter or margarine in a frying pan; add ham and sauté for 3 minutes. Add the beaten eggs and cook until they set. Spoon it evenly in 3 shells. Peel the avocado, slice and drizzle the lemon juice over the slices. Place the slices on the sides of the shells. Mix the diced fruit with the yogurt and spoon it in the remaining 3 shells and serve. (Note: a nice change for breakfast or even lunch.)

Makes 6 shells

