

BAKED EGG TORTILLA BITES*(slightly modified from [food bites](#))*

makes about 8

3 tortillas

1 tablespoon olive oil

2 eggs

3 tablespoons heavy cream

25 grams cheddar cheese, grated

1 teaspoon sea salt

pepper, to taste

5 grape tomatoes, one per tortilla cup

fresh chives, to garnish

Heat oven to 350F.

Cut out tortilla flowers with a cookie cutter. Brush the top and bottom of the tortilla flowers with olive oil, insert in a muffin tin. Bake until slightly golden, maximum 5 minutes. Remove from oven and allow to cool slightly as you prepare the filling.

Mix the eggs, cream, shredded cheddar, salt, and pepper. Spoon the mixture on top of each tortilla flower till the bottom is covered. Bake again until the egg is cooked (about 8 minutes). Remove the egg tortilla bites and allow to cool.

Slice a grape tomato in the middle at a slant. Cut each half in half. Connect the two set of halves to make two hearts. Top the tomato hearts onto the egg tortillas. Arrange chopped chives as the stem.

Sprinkle with sea salt and pepper. Serve immediately.