



## Jamie's Eggs Schramsberg

1 round loaf French bread  
2 tablespoons butter  
10 to 12 eggs  
1/4 cup water  
4 Italian fennel sausages  
6 scallions, chopped  
2 packages frozen spinach  
1 cup crème fraîche or sour cream

Preheat oven to 300 degrees.

Thaw spinach and cook in small amount of water about 2 minutes. Drain and squeeze out as much water as possible. Mix with sour cream and set aside in small saucepan over low heat. Cut top off bread. Pinch out inside making a 2-inch shell. Spread with butter. Replace top and place in oven to crisp and warm. In a large skillet, brown sausages and reserve on plate. Remove any fat from skillet. Melt 1 tablespoon butter and sauté onions and peppers about 1 minute. Beat eggs with a fork to break up and add water. Add to skillet and slowly and gently scramble. Cut sausages in diagonal slices and add to eggs. Continue cooking until softly set. Spoon 1/2 egg mixture into bread and cover with spinach. Top with remaining eggs. Cut in wedges.

Serves 4 to 6

Serve with Schramsberg Crémant.

*Featured in the cookbook, "Serve with Champagne" (Ten Speed Press, 1988).*