Œufs en cocotte

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	4

Preparation

150 g foie gras, terrine

50 ml cream

Mix the foie gras and cream well, divide the mixture between the four ramekin dishes and smooth the top.

(Pre-)heat cooking space to 150 °C with Hot air + steaming

4 eggs, fresh

Place the ramekin dishes on the perforated stainless steel tray. In each one, crack an egg on top of the foie gras and cream mixture. Cook.

Put the food in

Hot air + steaming 150 °C for 5 Mins

Fleur de sel

pepper

The egg is ready when the egg white is no longer runny. Take the tray out of the cooking space. Season the egg with fleur de sel and pepper.

Tips

Depending on the cocotte, the egg takes about 5 to 6 minutes to cook.

Accessories

4 small, flat ramekins (cocottes) à ø13 cm

Perforated stainless steel tray

Additional information

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