Œufs en cocotte

食谱作者 V-ZUG 瑞族

制备过程	20 分钟
烘烤的时间：烘烤时间取决于机器	5 分钟
份	4
电器	Combair-Steam SE 自 2015 年

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.

将发酵桶预加热 热风+清蒸 到 **150°C**

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.

放入食物

在 热风+清蒸 期间为 **150 5** 分钟°C

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.

小费

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

配件

4 small, flat ramekins (cocottes) à ø13 cm

Perforated stainless steel tray