Œufs en cocotte

Opskrift af V-ZUG Ltd

Tilberedning
Tilberedningstid
Portioner 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.

(For)varm ovnrummet til 150 °C i Varmluft med damp

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.

Sæt retten ind

Varmluft med damp 150 °C i 5 Min.

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.

Tilbehør

4 small, flat ramekins (cocottes) à ø13 cm

Perforated stainless steel tray

Yderligere oplysninger

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