



OEufs en cocotte

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones

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.

Aire caliente con inyección de vapor (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.

Introducir los alimentos

Aire caliente con inyección de vapor 150 °C durante 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.

Consejos

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

Accesorios

4 small, flat ramekins (cocottes) à ø13 cm

Perforated stainless steel tray

Información complementaria

Creado el

25.06.2024

