



Oeufs Cocotte Baked Eggs

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2

Description

Oeufs cocotte are French baked eggs cooked in cream with ham and cheese. You can make them in individual ramekins or a casserole dish then bake in a water bath in the oven. Simply delicious served hot with toast or strips of bread to dip in the runny egg yolks.

Ingredients

- - 1 tablespoon olive oil
- or to taste - ½ cup finely chopped ham - 2 tablespoons grated Gruyère cheese - ½ cup heavy whipping cream - salt and ground black pepper to taste - 2 large eggs - ¼ teaspoon chopped fresh chives

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a small
2. lidded casserole dish with olive oil. Boil water in a kettle and set aside. Arrange ham in the bottom of the prepared casserole dish. Sprinkle with 1 tablespoon Gruyère cheese. Pour in cream and season with black pepper. Crack eggs on top
3. one at a time
4. making sure yolks remain intact. Sprinkle with remaining 1 tablespoon Gruyère cheese and chives. Season with salt and black pepper. Cover the casserole dish and place it into a roasting pan. Pour enough boiled water into the roasting pan so it reaches about halfway up the sides of the casserole dish. Bake in the preheated oven for 9 minutes. Uncover and continue baking until whites are just set and yolks are still runny
5. 3 to 6 more minutes. Cook's Note You can add other ingredients
6. but this ham and cheese variation is one of the easiest. To prevent broken yolks
7. crack the eggs into a glass or cup first
8. then gently slide them into the casserole dish. You can use Comté cheese instead of Gruyère.